



Honey Mustard Sausages and Potato Gratin

with Green Beans and Red Onion Gravy

Classic 40-45 Minutes • 1 of your 5 a day

5



Potatoes



Echalion Shallot



Garlic Clove



Green Beans



Creme Fraiche



Vegetable Stock Paste



Honey Mustard Sausages



Red Onion



Balsamic Vinegar



Red Wine Stock Paste

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, colander, frying pan, ovenproof dish and baking tray.

Ingredients

	2P	3P	4P
Potatoes	450g	700g	900g
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Green Beans**	150g	200g	300g
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Reserved Potato Water*	75ml	100ml	150ml
Honey Mustard Sausages** 9) 14)	4	6	8
Red Onion**	1	1	2
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Water for the Gravy*	200ml	300ml	400ml
Red Wine Stock Paste 14)	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	607g	100g
Energy (kJ/kcal)	3380/808	557/133
Fat (g)	44.3	7.3
Sat. Fat (g)	22.0	3.6
Carbohydrate (g)	71.9	11.9
Sugars (g)	19.1	3.1
Protein (g)	26.6	4.4
Salt (g)	4.79	0.79

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 9) Mustard 10) Celery 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** with ½ **tsp salt** to the boil.

Peel and slice the **potatoes** into 1cm thick rounds. Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.*

Meanwhile, halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Trim the **green beans**.



Start the Onion Gravy

While everything bakes, fill the (now empty) **potato** saucepan with **water** and put back on to boil. Meanwhile, halve, peel and thinly slice the **red onion**.

Clean out the frying pan and pop on medium heat with a drizzle of **oil**. Once hot, add the **onion** and cook, stirring frequently, until soft and sweet, 8-10 mins.

Add the **balsamic vinegar** and cook until evaporated and sticky, 1-2 mins.



Make the Gratin Sauce

Once the **potatoes** are cooked, reserve some of the **potato cooking water** (see ingredients for amount), then carefully drain in a colander. Set the pan aside.

Heat a drizzle of **oil** in a medium frying pan on medium heat. Once hot, add the **shallot** and cook until softened, 2-3 mins. Add the **garlic** and cook until fragrant, 30 secs.

Add the **creme fraiche**, **vegetable stock paste** and **reserved potato water**. Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



Simmer Away

Stir the **water for the gravy** (see ingredients for amount) into the **onions** and bring to the boil.

Stir in the **red wine stock paste**, then lower the heat and simmer until your **gravy** has reduced and thickened, 6-8 mins.

Add a splash of **water** if it gets too thick. **TIP:** *Add a knob of butter (if you have any) for extra flavour.*



Time to Bake

Lay the cooked **potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**.

Pop the **sausages** onto a baking tray. When the oven is hot, roast on the middle shelf until golden brown and cooked through, 20-25 mins. Turn halfway through. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The sausages are cooked when no longer pink in the middle.*

After 5 mins, add the **gratin** to the top shelf and bake until golden and bubbly, 15-20 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



Finish and Serve

When the **sausages** and **gratin** have 5 mins of cooking time remaining, add the **green beans** to the pan of boiling **water** with ½ **tsp salt**. Cook until just tender, 3-5 mins.

Drain the **beans** in a colander, then return to the saucepan. Season with **salt** and **pepper**. Toss in **olive oil** if you'd like.

When everything is ready, serve the **sausages**, **gratin** and **beans** on your plates. Spoon over the **red onion gravy** to finish.

Enjoy!