



Honey Mustard Sausages and Potato Gratin

with Green Beans and Sticky Red Onion Gravy

N° 11

FAMILY Hands On Time: 25 Minutes • Total Time: 45 Minutes • 1 of your 5 a day



Potato



Echalion Shallot



Garlic Clove



Green Beans



Vegetable Stock Powder



Crème Fraîche



Honey Mustard Sausages



Red Onion



Balsamic Vinegar



Red Wine Stock Pot

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Saucepan, Peeler, Fine Grater (or Garlic Press), Ovenproof Dish, Measuring Jug and Baking Tray.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Echalion Shallot**	1	1	2
Garlic Clove	1 clove	2 cloves	2 cloves
Green Beans**	1 small pack	1 large pack	2 small packs
Water For The Gratin*	75ml	100ml	150ml
Vegetable Stock Powder 10	1 sachet	2 sachets	2 sachets
Crème Fraîche 7 **	150g	225g	300g
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 Pot 14	1 pot	1 pot	2 pots

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	620g	100g
Energy (kJ/kcal)	3199 / 765	516 / 123
Fat (g)	42	7
Sat. Fat (g)	18	3
Carbohydrate (g)	74	12
Sugars (g)	20	3
Protein (g)	27	4
Salt (g)	4.54	0.73

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites. Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

♻️ You can recycle me!

Packed in the UK



1. Start the Gratin

Preheat your oven to 200°C. Pop a large saucepan of **water** onto boil with ½ tsp of **salt**. Peel the **potatoes** and chop into ½cm thick discs. Add to the **boiling water** and simmer until the **potatoes** are just about cooked through, 8-10 mins. Meanwhile, halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Trim the **green beans**. When the **potatoes** are cooked, carefully drain into a colander and allow to steam for a couple of minutes. Keep the pan for later.



4. Gravy Time!

Meanwhile, halve, peel and thinly slice the **red onion**. Heat a splash of **oil** in a saucepan on medium heat. Add the **onion** and cook until soft, 8-10 mins, stirring often. Add the **balsamic vinegar** and cook until evaporated and sticky, 1-2 mins. Add the **water** (see ingredients for amount) to the pan with the **onion** along with the **red wine stock pot**. Bring to the boil, stir to dissolve the **stock pot** 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. Add a knob of **butter** (if you have some).



2. Assemble your Gratin

Once the **potatoes** are drained, lay **half** the **potato** slices in an appropriately sized ovenproof dish. Heat a splash of **oil** in a frying pan over a medium-high heat. Add the **shallot** and cook until softened, 2-3 mins. Add the **garlic** and cook for a minute. Pour in the **water** (see ingredients for amount), **vegetable stock powder** and **crème fraîche**. Bring to the boil pour onto the **potatoes** in the dish. Arrange the remaining **potatoes** on top. Cook on the top shelf of your oven until golden and soft, 25-30 mins.



5. Cook the Beans

About 5 minutes before the sausages and gratin are ready add the **green beans** to the **boiling water** and cook until just tender, 3-4 mins. Drain in a colander.



3. Bake!

Pop the **sausages** onto a baking tray and drizzle with **oil**. Bake on the middle shelf until the **sausages** are cooked through and golden, 20-25 mins. Turn the **sausages** halfway through cooking. **IMPORTANT:** *The sausages are cooked when no longer pink in the middle.* Fill the pan you used for your **potatoes** with **water** and put back on to a boil.



6. Serve

Divide the **sausages**, **gratin** and **beans** between plates and serve with the **red onion gravy** drizzled over.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.