



# PORK SAUSAGE & CARAMELISED ONION PIE

with Lemony Veggies



Use pork sausages in a pie



Potato



Brown Onion



Leek



Garlic



Thyme



Classic Pork Sausages



Broccoli



Green Beans



Carrot



Lemon



Caramelised Onion Chutney



Beef Stock

Hands-on: 40 mins  
Ready in: 45 mins

You can't beat a classic... but you can certainly twist it around and create something equally great. This sausage and caramelised onion pie is a prime example – tasty sausages in a sweet onion gravy are topped with grilled mashed potato and paired with a side of citrusy veggies. It's old-school and it's downright delicious!

**Pantry Staples:** Olive Oil, Butter, Milk, Balsamic Vinegar, Brown Sugar, Plain Flour



# BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:  
 • **medium saucepan** • **large frying pan** • **large baking dish**



## 1 GET PREPPED

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into 2cm chunks. Thinly slice the **brown onion**. Thinly slice the **leek**. Finely chop the **garlic** (or use a garlic press). Pick the **thyme** leaves. Cut the **classic pork sausages** into thirds. Cut the **broccoli** into small florets and roughly chop the stalk. Trim the **green beans**. Cut the **carrot** (unpeeled) into thin half-moons. Slice the **lemon** in half.



## 4 BAKE THE PIE

Preheat the grill to high. Transfer the **sausage** mixture to a large baking dish and top with the mashed **potato**. Run a fork through the mash to create an uneven surface. Grill until browned, **10-12 minutes**.



## 2 MAKE THE MASHED POTATO

Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **butter (for the mash)**, **milk** and the **salt** and mash with a potato masher or fork until smooth.



## 5 COOK THE VEGGIES

While the pie is grilling, wipe out the frying pan and return to a medium-high heat. Add the **broccoli**, **green beans**, **carrot**, a **squeeze of lemon** and a **dash of water** and cook, tossing, until tender, **6-7 minutes**. **TIP:** Add more lemon juice or water as you go to help the veggies cook evenly. Stir through the **butter** (if you like) and season to taste with **salt** and **pepper**.



## 3 MAKE THE PIE FILLING

While the potato is cooking, heat a **small drizzle of olive oil** in a large frying pan over a high heat. Add the **sausage** and cook, tossing occasionally, until browned, **4-5 minutes**. Add the **onion** and **leek** and cook until softened, **3-4 minutes**. Add the **garlic** and **thyme** and cook until fragrant, **1 minute**. Reduce the heat to medium-high, add the **caramelised onion chutney**, **balsamic vinegar**, **brown sugar** and **plain flour** and stir to combine. Add the **water**, crumble in **1 beef stock** cube and stir to combine. Bring to the boil and simmer until thickened slightly, **3-4 minutes**. Season to taste with **salt** and **pepper**.



## 6 SERVE UP

Divide the sausage and caramelised onion pie between plates and serve the lemony veggies on the side.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	6
brown onion	1
leek	1
garlic	4 cloves
thyme	1 bunch
classic pork sausages	1 packet
broccoli	1 head
green beans	1 bag (200 g)
carrot	2
lemon	1
butter* (for the mash)	40 g
milk*	¼ cup
salt*	½ tsp
caramelised onion chutney	1 tub (100 g)
balsamic vinegar*	4 tsp
brown sugar*	½ tsp
plain flour*	1 tsp
water*	¾ cup
beef stock	1 cube
butter* (optional)	10 g

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3670kJ (876Cal)	511kJ (122Cal)
Protein (g)	36.2g	5.0g
Fat, total (g)	56.7g	7.9g
- saturated (g)	25.2g	3.5g
Carbohydrate (g)	49.4g	6.9g
- sugars (g)	13.6g	1.9g
Sodium (g)	1990mg	277mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589  
[Hello@HelloFresh.co.nz](mailto:Hello@HelloFresh.co.nz)

2019 | WK35

