



UCCOOK

Sticky Chutney Pork Sausages

with a creamy potato sweetcorn salad

If you're expecting a stock standard 'bangers & mash' meal, you're in for a pleasant surprise. These dark-golden sausages burst with flavour, and so does the side. Soft potato pieces are coated in a creamy yoghurt-mayo, and loaded with golden pops of corn & sweet-sour gherkins. The sticky sausages are finished with a sprinkling of fresh dill & toasted walnuts. As the British would say, "It's bang on, Chef!"

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Kate Gomba

 Fan Faves

 Waterkloof | Peacock Merlot

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Ingredients & Prep

500g	Potato Chunks <i>cut into bite-sized pieces</i>
1	Red Onion
5g	Fresh Dill
60g	Gherkins
30g	Walnuts
100g	Corn
360g	Pork Sausages
100ml	Mrs Balls Chutney
160ml	Creamy Mayo <i>(80ml That Mayo (Original) & 80ml Low Fat Plain Yoghurt)</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. APRON ON, CHEF! Place the potato pieces in a pot of cold, salted water over high heat. Once boiling, reduce the heat and simmer for 10-15 minutes until soft. Drain on completion.

2. CHOP-CHOP Peel and roughly slice the onion. Rinse and roughly chop the dill. Drain and roughly chop the gherkins.

3. NUTS ABOUT WALNUTS Place the walnuts in a pan over medium heat. Toast for 3-5 minutes until golden brown, shifting occasionally. Remove from the pan and roughly chop.

4. POPS OF CORN Return the pan over a medium-high heat with a drizzle of oil. When hot, add the corn and fry for 3-4 minutes until lightly golden, shifting occasionally. Remove from the pan and season.

5. SAUCY SAUSAGES Return the pan to a medium heat with a drizzle of oil. When hot, fry the sausages and sliced onion for 10-15 minutes until the sausages are dark gold, cooked through and the onions are caramelised, shifting every 2-3 minutes. In the final 2-3 minutes, add the chutney and cook until coated and sticky.

6. LOAD IT UP In a salad bowl, combine the cooked potato, the charred corn, the chopped gherkins, seasoning, and the creamy mayo.

7. TIME TO PLATE! Plate up the loaded creamy salad and side with sticky sausages and onion. Sprinkle over the toasted walnuts and garnish with the chopped dill. Well done, Chef!

Nutritional Information

Per 100g

Energy	621kJ
Energy	148kcal
Protein	5.6g
Carbs	16g
of which sugars	3.1g
Fibre	2g
Fat	6.4g
of which saturated	2.2g
Sodium	204.4mg

Allergens

Egg, Dairy, Allium, Sulphites, Tree Nuts

Cook
within 2
Days