



# 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!"

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**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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 Fan Faves

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 Waterkloof | Peacock Merlot

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## Ingredients & Prep

1kg	Potato Chunks <i>cut into bite-sized pieces</i>
2	Red Onions
10g	Fresh Dill
120g	Gherkins
60g	Walnuts
200g	Corn
720g	Pork Sausages
200ml	Mrs Balls Chutney
320ml	Creamy Mayo <i>(160ml That Mayo (Original) &amp; 160ml 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 20-25 minutes until soft. Drain on completion.

**2. CHOP-CHOP** Peel and roughly slice the onions. 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 4-5 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