

MARLEY SPOON



Sausage Wraps

with Red Cabbage, Yoghurt and Tahini



20-30min



2 Portions

Nothing screams Aussie bbq culture quite like a classic sausage sanga. Up your sandwich game with this wholesome goody. Top your sausages with a quick homemade slaw and a creamy yoghurt and tahini sauce, all wrapped in a soft chapatti. Your sausage sizzle skills will become the talk of the town!

What we send

- chapatti bread ¹
- mint
- Italian-style sausages
- tahini ¹¹
- Greek-style yoghurt ⁷
- Lebanese cucumber
- red cabbage

What you'll require

- olive oil
- salt and pepper
- sugar
- white vinegar

Utensils

- foil
 - large frypan
 - paper towel
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 840.0kcal, Fat 48.0g, Proteins 39.9g, Carbs 59.0g



1. Prepare vegetables

Thinly shred the **cabbage**. Cut the **cucumber** into batons.



2. Cook cabbage

Heat 1 tbs **oil** in a large frypan over medium-high heat. Cook the **cabbage**, tossing for 2 mins or until softened.



3. Pickle cabbage

Add 2 tbs **white vinegar**, 2 tsp **sugar** and season with **salt and pepper**. Cook for 4 mins or until the liquid is almost completely absorbed. Transfer the **cabbage** to a bowl and wipe the pan clean.



4. Make yoghurt sauce

Preheat oven to 200C. Combine the **yoghurt** with the **tahini** and season with **salt and pepper**. Whisk until smooth, adding 1-2 tbs water if mixture is too thick.



5. Cook sausages

Heat 1 tbs **oil** in same frypan over medium-high heat. Cook the **sausages**, turning occasionally for 6-8 mins until cooked through and browned.



6. Warm bread

Meanwhile, wrap the **bread** in foil and place in the oven for 5-6 mins to warm up. Pick the **mint** leaves (discard stems). Top the bread with **pickled cabbage**, **sausage**, **yoghurt sauce**, **cucumber** and **mint** and wrap to enclose the filling.