



## Christmas Stuffing Salad

with Veal Sausages



20-30min



2 Portions

Sick of stodgy Christmas stuffing? Well this modern take on a classic side dish is vibrant, refreshing and satisfying. We take veal sausages and turn them into balls of goodness, toss them with crispy bread pieces, roasted carrot and onion, sweet dried figs and crisp green apple, making it a perfect yuletide side dish.

## What we send

- sage, parsley, 1 garlic clove
- carrot
- veal sausages <sup>17</sup>
- Bread, Sourdough Loaf, Batard Sliced Thick (780gm) <sup>1</sup>
- Granny Smith apple
- pistachios <sup>15</sup>
- dried figs <sup>17</sup>
- red onion

## What you'll require

- extra virgin olive oil
- salt and pepper
- white wine vinegar <sup>17</sup>

## Utensils

- large frypan
- oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 790.0kcal, Fat 27.8g, Proteins 39.8g, Carbs 87.4g



### 1. Toast pistachios

Preheat oven to 200C. Place the **pistachios** onto an oven tray and place in oven. Toast for 3-5 mins until golden. Set aside to cool, then coarsely chop.



### 2. Prepare ingredients

Remove the crust from the **bread** and tear into bite-size pieces. Remove the **sausage** casings and break up into smaller pieces. Cut the **onion** into thin wedges. Cut the **carrot** into 1.5cm chunks.



### 3. Roast ingredients

Place the **bread, carrot, onion, sage leaves** and **unpeeled garlic** on the oven tray. Drizzle with 2 tbs **oil** and season with **salt and pepper**. Toss well to coat. Roast for 20 mins or until golden and cooked.



### 4. Prepare salad

Meanwhile, coarsely chop the **figs** and pick the **parsley** leaves. Cut the **apple** into quarters, remove core and thinly slice.



### 5. Cook sausage meat

Heat a large frypan over medium-high heat. Cook the **sausage meat**, turning and breaking up with a wooden spoon, for 5-8 mins until golden and cooked. Remove from the heat.



### 6. Get ready to serve

Push the **garlic** from the skin and mash with a fork in a large bowl. Add 1 tbs **white wine vinegar** and 1 tbs **oil**. Season with **salt and pepper**. Whisk until combined. To serve, add all of the ingredients and gently toss to coat.