





Spicy Andouille Sausages and Grilled Pepper-Onion Potato Salad

 30-40min  4 Servings

If you don't have a grill or grill pan, Heat a large skillet over medium-high. Add seasoned onions and cook until charred in spots and tender, about 8 minutes. Then add seasoned peppers, and cook until lightly charred and tender, about 10 minutes. Heat 1 tablespoon oil in same skillet, add sausages and cook until sizzling and lightly charred all over, 8-10 minutes.

What we send

- andouille sausages
- red bell pepper
- Yukon gold potatoes
- whole grain mustard ¹⁷
- yellow onion
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium saucepan

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 36g, Carbs 37g, Proteins 34g



1. Cook potatoes

Peel **potatoes**, then cut into ¾-inch pieces. Transfer to a medium saucepan along with **2 teaspoons salt**; cover with 1 inch of cold water and bring to a boil. Cook until tender when pierced with a knife, about 8 minutes. Pour off the water and set saucepan over medium heat, shaking gently until potatoes are dry, about 1 minute. Remove from heat.



4. Make dressing

Meanwhile, in a large bowl whisk together **mustard**, **2 tablespoons vinegar**, and **¼ cup oil** until combined. Add **potatoes**, season to taste with **salt** and **pepper**, and gently toss to combine.



2. Prep ingredients

Meanwhile, peel and slice **onion** into ½-inch rounds, keeping slices intact. Quarter **peppers**, removing stems, cores, and seeds; press peppers to flatten slightly. Pick **parsley leaves** from stems, discarding stems; coarsely chop leaves.



5. Grill sausages

When **onions** and **peppers** are done, reduce grill or grill pan heat to medium. Add **sausages** and cook, turning occasionally, until sizzling and lightly charred all over, 8-10 minutes. Transfer to a plate.



3. Grill vegetables

Preheat a grill or grill pan to high. Rub **onion rounds** and **peppers** all over with **oil**, add to grill and reduce heat to medium-high. Cook, covered, until charred and tender, turning occasionally, about 8 minutes for onions and 10 minutes for peppers. Transfer to a plate. Reserve grill or grill pan for step 5.



6. Finish & serve

Cut **grilled peppers** into strips, and **grilled onions** into quarters, separating the rings. To the large bowl with **dressed potatoes**, add **onions**, **peppers**, and **chopped parsley**, and gently toss to combine. Serve **sausages** with **grilled pepper potato salad** alongside. Enjoy!