

# DINNERLY



 ONE PAN

## One-Pan Pork Sausage Bake with Apple, Sweet Potato and Thyme

 30-40 minutes  4 Servings

Hard to beat a roast with all those golden veggies and glorious pan juices, right? Try adding thyme-infused butter when it's just out of the oven - amazing!

## WHAT WE SEND

- 1 granny smith apple
- thyme
- 2 sweet potatoes
- 1 red onion
- 8 Italian-style pork sausages  
6,17
- 140g rocket leaves

## WHAT YOU NEED

- balsamic vinegar <sup>17</sup>
- butter <sup>7</sup>
- Dijon mustard <sup>17</sup>
- olive oil

## TOOLS

- baking paper
- roasting pan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 820kcal, Fat 60.0g, Carbs 41.4g, Proteins 25.2g



### 1. Prep ingredients

Preheat the oven to 220C. Line a large roasting pan with baking paper. Remove **50g butter** from the fridge to soften. Cut the unpeeled **onion** into wedges (see Kitchen 101). Peel and cut the **sweet potatoes** into 2cm chunks. Quarter and core the unpeeled **apple**, then cut each piece into 2-3cm chunks.



### 2. Start roasting

Put the **onion, sweet potato, apple** and **sausages** in the lined pan, drizzle with **1 tbs olive oil** and season with **salt and pepper**. Roast for 15 mins.



### 3. Make butter and dressing

Meanwhile, pick the **thyme leaves**, discarding the stems. Put the **thyme** and **butter** in a small bowl and mash to combine. Put **2 tbs olive oil, 1 tbs balsamic vinegar** and **1 tsp Dijon mustard** in a large bowl, season with **salt and pepper** and whisk to combine.



### 4. Continue roasting

Turn the **vegetables** and **sausages**, then roast for a further 15 mins or until the vegetables and apple are golden and tender, and the sausages are cooked through.



### 5. Serve up

Dot the **thyme butter** over the **roasted sausage mixture** and allow to melt. Add the **rocket** to the **dressing** and toss to combine. Divide the **bake** and **rocket salad** among plates and enjoy.



### 6. Kitchen 101

You can peel the onion if you prefer, but leaving the skin on makes for quicker prep and steams the onion slightly as it roasts. Simply discard the skin before eating!