SAGE & ONION SAUSAGES WITH TATTIES 'N' SLAW

Sometimes you just want saussies and spuds for dinner, right? It's a nice easy meal to put together and generally, the whole family will love this one. To keep it balanced and all-round healthy and nutritious, we team up these tasty saussies with some new potatoes and a lovely crunchy slaw.

INGREDIENTS

- 300g **SAGE & ONION SAUSAGES**
- 3 cups or more, New Potatoes

For the Slaw

- ¼ Green Cabbage, sliced finely
- ¼ Red Cabbage, sliced finely
- 3 Spring Onions, sliced finely or 1 Red Onion diced finely
- 1 Red Capsicum, diced small
- 1 Yellow Capsicum, diced small
- 2 stalks of Celery, sliced finely on an angle
- 3 Carrots, grated

For the Vinaigrette

- 3 parts Olive Oil (about ½ a cup)
- 1 part Vinegar (mixed combination of Apple Cider, Red Wine & Balsamic)
- 1 tsp Tamari (traditional Japanese soy sauce)
- 1 Lemon, juiced (optional)

METHOD

1. Place new potatoes in water and bring to boil, simmer for 20-30 minutes, depending on the size of potatoes.
2. While potatoes are cooking, prepare the slaw.

SERVES	PREP	COOK	TOTAL TIME
4-5	20 MINS	30 MINS	50 MINS

SERVING IDEAS

Swap out the tatties for some brown rice, quinoa or kumara chips and the slaw for a nice green salad – YUM!

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3. Put all of the prepared slaw vegetables into a serving bowl. Whisk together the dressing ingredients or shake in a jar until well combined and drizzle the desired amount onto your slaw, tossing it to coat the veggies.
4. Fry the sausages in a small amount of olive oil in a non-stick pan turning regularly until golden brown. **OR** Cook in your oven at 175˚C coated in a little oil, turning after 8 minutes or grill on the barbecue!

TO SERVE

Place slaw, sausages and new potatoes on a plate and serve with your favourite sauce, or simply enjoy it as it is. Delicious!

SERVES	PREP	COOK	TOTAL TIME
4-5	20 MINS	30 MINS	50 MINS

HANDY TIP

Keep any leftover dressing in the pantry with your oils for an on-hand zesty vinaigrette for easy meal prep!