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## Curly Sausage, Celeriac Mash and Sticky Onion Gravy with Purple Sprouting Broccoli

Sausage and mash with sticky onion gravy is a classic dish and we've all got our favourite takes on it. Our lovely Victoria & Andre worked on this recipe for you guys, because celeriac is our British veggie of the month and we're celebrating our little knobby buddy! Not only does celeriac make a mash so flavourful and rich, that you'll want to sing "yodelayhee" from the roof top, it's also packed with fibre, vitamins B, C and K. So, what are you waiting for?



40 mins



family box



Red Onion (2)



Celeriac (½)



Red Potato (1 pack)



Thyme (3 sprigs)



Netherend Butter  
(3 tbsp)



Cumberland Sausage  
(4)



Bamboo Skewers  
(4)



Flour (1 tbsp)



Beef Stock  
Pot (1)



Purple Sprouting  
Broccoli (2 packs)



Milk (1 carton)




Nutmeg (¼ tsp)

## Ingredients

	4 PEOPLE	ALLERGENS
Red Onion, sliced	2	
Celeriac	½	
Red Potato	1 pack	
Thyme	3 sprigs	
Netherend Butter	3 tbsp	Lactose
Cumberland Sausage	4	Sulphites, Celery
Bamboo Skewers	4	
Flour	1 tbsp	Gluten
Beef Stock Pot	1	
Purple Sprouting Broccoli	2 packs	
Milk	1 carton	Lactose
Nutmeg	¼ tsp	

**Nutrition per serving:** Calories: 710 kcal | Protein: 37 g | Carbs: 76 g | Fat: 30 g | Saturated Fat: 13 g

 Our fruit and veggies come fresh from the farm so give them a little wash before using

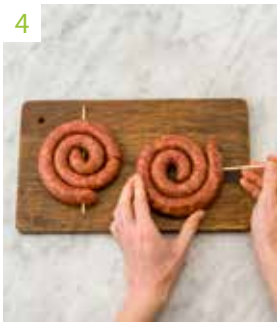
**LH** Step for little hands

### Did you know...

Celeriac is a member of the celery family and tastes like a very clever blend of celery (surprise surprise!) and parsley.



**1** Pre-heat your oven to 200 degrees. Bring a large pot of water to the boil on medium heat. Peel and chop the **red onions** in half through the root, then finely slice into half moons. Peel the **celeriac** with a sharp knife and roughly chop into 1½cm chunks. Repeat with the **potatoes**. Pick the leaves from one **thyme** sprig and set aside.



**2** Melt half the **butter** in a large, deep frying pan on low heat. Once hot, add the **onions** to the pan with a pinch of **salt** and **pepper**. Cook for 20 mins until soft and browned off. Once cooked, turn off the heat and set aside.



**3** Whilst the onions are cooking, pop the **potatoes** and ½ tsp of **salt** into the pot of boiling water and simmer for 5 mins. Then add the **celeriac** and simmer for a further 20 mins until both are cooked. **Tip:** *The potatoes and celeriac are cooked when you can easily stick a knife through them.*



**4 LH:** *At the same time, coil the sausage and stick a skewer through each sausage curl to keep it together.* Brush the **sausages** with a little **oil** and pop them in the oven on a greaseproof baking tray for 20 mins, or until browned and cooked through.

**5** While everything else is cooking you can make your gravy! Add the **flour** to the onion pan (keep the

**onions** in the pan!) over medium-low heat and stir for 1 minute. Gradually add the **thyme** leaves, then 150ml of **water** together with the **stock pot**. Bring to the boil then simmer for 5 mins until smooth. Scrape the bottom of the pan and keep stirring until the gravy reduces a little. If you are feeling decadent, add 1 tsp of **butter** from your fridge. **Tip:** *If you have any red wine, add 2 tbsp at this point for extra flavour!* Once cooked, cover and set aside. You may wish to reheat the gravy just before serving.

**6** Put your **purple sprouting broccoli** on a baking tray, toss in 2 tbsp of **olive oil**, 2 tbsp of **water**, ½ tsp of **salt** and a good grind of **pepper**, loosely cover with foil and pop in the oven for 10 mins.

**7** Finally for the mash! Strain the **potatoes** and **celeriac**, return to the empty pot and steam dry for 1 minute on medium heat. **Tip:** *This helps to remove any excess moisture.* Now add the **milk**, rest of the **butter**, **nutmeg**, 1 tsp of **salt** and ¼ tsp of black **pepper** and mash everything together over low heat. This might take some muscle power!

**8** Serve the **sausages** on top of your creamy **celeriac** mash and top with some delicious sticky **red onion** gravy and roasted **broccoli!**