



Cumberland Sausages and Onion Gravy with Cavolo Nero Colcannon

Rapid 20 Minutes • 1 of your 5 a day

14



Cumberland Sausage



Potatoes



Red Onion



Cavolo Nero



Balsamic Glaze



Red Wine Stock Paste



Redcurrant Jelly

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, baking tray, saucepan, lid, frying pan, colander and potato masher.

Ingredients

	2P	3P	4P
Cumberland Sausage** 14)	4	6	8
Potatoes**	450g	700g	900g
Red Onion**	1	2	2
Chopped Cavolo Nero**	100g	150g	200g
Balsamic Glaze 14)	1 sachet	2 sachets	2 sachets
Water for the Sauce*	75ml	100ml	150ml
Red Wine Stock Paste 14)	1 sachet	2 sachets	2 sachets
Redcurrant Jelly	25g	37g	50g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	487g	100g
Energy (kJ/kcal)	2591 /619	533 /127
Fat (g)	30	6
Sat. Fat (g)	10	2
Carbohydrate (g)	68	14
Sugars (g)	18	4
Protein (g)	23	5
Salt (g)	3.62	0.74

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Bake the Sausages

- Preheat your oven to 220°C. Fill and boil your kettle.
- Pop the **sausages** onto a baking tray. When the oven is hot, roast them on the top shelf until browned and cooked through, 18-20 mins. Turn halfway through. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The sausages are cooked when no longer pink in the middle.*



Cook the Cavolo Nero

- When the **potatoes** have 6 mins cooking time left, add the **cavolo nero** to the **potato** pan. **TIP:** *Remove any tough stalks from the cavolo nero.*
- Submerge the **cavolo nero** in the **boiling water** and cover with a lid. Cook for the remaining time until tender, 6-7 mins.



Boil your Spuds

- Meanwhile, chop the **potatoes** into 2cm chunks (peel first if you prefer).
- Pop them in a large saucepan along with ½ **tsp salt**, cover with **boiling water** and put onto high heat.
- Boil the **potatoes** until you can easily slip a knife through, 15-18 mins.



Finish Up

- Reduce the heat to medium on the **onion** pan and add the **balsamic glaze**. Cook until sticky, 1-2 mins.
- Add the **water for the sauce** (see ingredients for amount) and bring to the boil.
- Stir in the **red wine stock paste** and **redcurrant jelly**. Simmer until the **sauce** has thickened slightly, 2-3 mins. **TIP:** *Add a splash of water if it gets too thick.*



Start the Sauce

- Meanwhile, halve, peel and thinly slice the **red onion**.
- Heat a drizzle of **oil** in a small frying pan on medium heat.
- When the **oil** is hot, add the **onion** and cook until softened, 5-7 mins, stirring often.



Mash and Serve

- Once the **potatoes** and **cavolo nero** are cooked, drain in a colander and then return to the pan.
- Add a knob of **butter** and a splash of **milk** (if you have any) and mash. Season to taste with **salt** and **pepper** - **colcannon** made.
- Share the **colcannon** between your plates and serve the **sausages** alongside. Spoon over the **onion gravy** to finish.

Enjoy!