



# Honey Mustard Sausages and Potato Gratin with Roasted Carrots and Red Onion Gravy

Classic 40-45 Minutes • 2 of your 5 a day

41



Potatoes



Garlic Clove



Carrot



Creme Fraiche



Vegetable Stock Paste



Honey Mustard Sausages



Red Onion



Balsamic Vinegar



Red Wine Stock Paste

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

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

## Cooking tools

Saucepan, garlic press, frying pan, colander, ovenproof dish and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Carrot**	2	3	4
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Honey Mustard Sausages** 9) 14)	4	6	8
Red Onion**	1	1	2
Balsamic Vinegar 14)	12ml	12ml	24ml
Red Wine Stock Paste 14)	28g	28g	56g

  

Pantry	2P	3P	4P
Water for the Sauce*	75ml	100ml	150ml
Water for the Gravy*	200ml	300ml	400ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3424 /818	543 /130
Fat (g)	44.9	7.1
Sat. Fat (g)	22.1	3.5
Carbohydrate (g)	78.3	12.4
Sugars (g)	25.2	4.0
Protein (g)	26.3	4.2
Salt (g)	5.16	0.82

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 9) Mustard 10) Celery 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## Cook the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of **water** with  $\frac{1}{2}$   **tsp salt** to the boil.

Peel and slice the **potatoes** into 1cm thick rounds. Peel and grate the **garlic** (or use a garlic press)

Once boiling, add the **potato slices** to the **water** and simmer until you can easily slip a knife through, 8-12 mins.



## Time to Bake

Bake the **sausages** and **carrots** on the middle shelf of your oven until golden and cooked through, 20-25 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.*

At the same time, pop the **gratin** onto the top shelf of your oven and bake until golden brown and bubbly, 20-25 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



## Make the Creamy Sauce

Meanwhile, trim the **carrot**, then halve lengthways (no need to peel). Cut into roughly 1cm wide, 5cm long batons.

Heat a drizzle of **oil** in a medium frying pan on medium heat. Once hot, add the **garlic** and cook until fragrant, 30 secs.

Stir in the **creme fraiche**, **vegetable stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil, then remove from the heat.

Season to taste with **salt** and **pepper**.



## It's all Gravy

While everything's in the oven, halve, peel and thinly slice the **red onion**.

Clean out the **sauce** frying pan and pop it back on medium heat with a drizzle of **oil**. Once hot, add the **onion** and cook, stirring frequently, until soft and sweet, 8-10 mins.

Add the **balsamic vinegar** and cook until evaporated, 1-2 mins.

Stir the **red wine stock paste** and **water for the gravy** (see pantry for amount) into the **onions** and bring to the boil.



## Build the Gratin

Pop the **sausages** onto one side of a baking tray and the **carrots** on the other side. Drizzle the **carrots** with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.

Once the **potatoes** are cooked, carefully drain in a colander.

Place the **cooked potato slices** in layers in an ovenproof dish, pour over the **creamy sauce**. Set the **gratin** aside for now.



## Finish and Serve

Lower the heat and simmer until your **gravy** has reduced and thickened, 6-8 mins. Add a splash of **water** if it gets too thick. **TIP:** *Add a knob of butter (if you have any) for extra flavour.*

When everything's ready, serve the **sausages**, **potato gratin** and **carrots** with the **red onion gravy** spooned over.

Enjoy!