



READY TO COOK
BY HARRIS FARM

CHICKEN CHIPOLATAS WITH POTATO & CABBAGE SALAD



PREP
15 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 1 kg Cocktail Potatoes
- > 500g Green Beans
- > 450g Chicken Chipolatas
- > 240g Coleslaw
- > 190g Capsicum & Eggplant Pasta Sauce
- > ½ Parsley Bunch

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

METHOD - GET COOKING!



1 Cut the potatoes in half and place them in a pot with salted water. Bring to the boil and cook for approximately 15-20 minutes or until softened.

2 Meanwhile, bring a medium-sized pot with salt water to the boil. Remove the top ends of the beans, leaving the tails on. Cook the green beans for 3 minutes until softened. Drain and set aside.

3 Bring a large frying pan to medium-high heat, drizzle with olive oil and add the chipolatas. Cook for 3 minutes on each side until golden brown and fully cooked.

4 Drain the potatoes and place in a large bowl. Add the cabbage and add green beans. Stir through the capsicum and eggplant sauce. Add the chopped parsley and mix until well coated. Add the chicken chipolatas and serve warm.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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