



FAST. EASY. FRESH.

SAUSAGES AND HOUNDSTOOTH MUSTARD WITH FRIED ZUCCHINI AND ROSEMARY POTATOES

1. Start by preheating your oven to 425°F. Then, dice your **potatoes** into a ½-inch dice and place in a medium bowl along with 1 Tbsp. **olive oil**. Finely mince the **rosemary** and add this to the bowl as well, then season with **salt** and **pepper** and give everything a good toss to combine.

2. Spread the potatoes out onto a parchment-lined baking tray and then transfer to the oven and roast for 20-25 minutes, until tender and golden brown.

3. Meanwhile, heat 1 Tbsp. olive oil in a large pan over medium-high heat. When hot, add the **sausages** and cook, turning occasionally, until an internal temperature of 150°F is reached; about 12- 14 minutes. *Alternatively, fire up your BBQ and cook these without the olive oil for the same amount of time.

4. While your sausages and potatoes are cooking, slice your **zucchini**, on the diagonal, into ¼-inch slices.

5. Once the sausages are finished cooking, remove from the pan and allow to rest on a plate. Add 1 Tbsp. olive to the same pan and place back on the heat. Add the zucchini and cook for 2 minutes per side until golden brown and tender. Season with salt and pepper to taste.

6. To serve, portion the zucchini and potatoes onto dishes, then add the sausages and top with **houndstooth mustard**. Enjoy!

Ingredients (2 Person Serving – 843 Calories Per Serving)

Olive Oil	3 Tbsp.	Fresh Rosemary	4 g
Pork Sausages	4 Links	Salt and Pepper	To Taste
Houndstooth Mustard	2 Tbsp.		
Zucchini	1		
Red Potatoes	3 Medium		



30 Minute Cook Time!