



**GREEN
CHEF**

PORK SAUSAGES WITH MUSTARD AÏOLI

green beans, Dijon potatoes with chives

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

770

MENU

GLUTEN-FREE

If you love savory flavors, you'll adore this rustic meal. Italian pork sausages are seared on the stovetop, then transferred to the oven in the same pan to cook through. This process helps the links develop a deep brown (read: tasty) crust, and also locks in the juices. They're drizzled with caraway mustard aioli and served with chive-sprinkled Dijon-cider dressed potatoes and crisp-tender blanched green beans.

INGREDIENTS (7 ITEMS)

12½ oz **Red potatoes**
6 oz **Green beans**
1 whole **Yellow onion**
⅓ oz **Chives**
3 whole **Italian pork sausages***
1½ oz **Dijon cider dressing**
2 oz **Caraway mustard aioli** **E S**

WHAT YOU'LL NEED

medium & large pots
large sauté pan
baking sheet
measuring spoons
strainer
thermometer
oven mitt
cooking oil
salt & pepper

ALLERGENS

E EGGS
S SOY



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Sausages are fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 400 degrees.
- Medium dice **red potatoes*** into pieces, about ½ inch each.
- Trim stem ends off **green beans**.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Mince **chives**.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK POTATOES

- Place **potatoes** in a large pot. Cover with about 2 inches cold, lightly salted water. Bring to a boil. Cook 12-15 minutes, or until potatoes are fork-tender.
- Strain **potatoes**. Shake off excess water. Return to pot. (You'll finish the potatoes in Step 5.)

3 SEAR & ROAST SAUSAGES

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat. Add **Italian pork sausages** to hot pan. Sear about 2 minutes, or until browned all over, turning occasionally.
- Transfer **sausages** to a lightly oiled, foil-lined baking sheet. Roast 6-8 minutes, or until sausages are fully cooked.

4 BLANCH GREEN BEANS

- Bring a medium pot of lightly salted water to a boil. Add **green beans** to boiling water. Cook 3-4 minutes.
- Strain **green beans**. Rinse for about 1 minute with cold water. Shake off excess water. Season with salt and pepper to taste.

5 FINISH POTATOES

- Heat about 1 tablespoon cooking oil in pan used for sausages over medium-high heat. Add **onion** to hot pan. Cook 2-3 minutes, or until translucent, stirring occasionally.
- Transfer **potatoes** to pan with onion. Add **Dijon cider dressing**. Stir to combine. Cook 3-4 minutes, or until dressing is slightly reduced, stirring occasionally.
- Remove from heat. Add about half of the **chives**. Stir to combine. Season with salt and pepper to taste.

6 PLATE YOUR DISH

- Halve **sausages** lengthwise.
- Divide **Dijon potatoes with chives** between plates. Top with **roasted sausages**. Drizzle with **caraway mustard aïoli**. Garnish with remaining **chives**. Serve **green beans** next to potatoes. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (516g)

Amount per serving

Calories 770

	% Daily Value*
Total Fat 49g	63%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 1140mg	50%
Total Carbohydrate 45g	16%
Dietary Fiber 6g	21%
Total Sugars 9g	
Includes 2g Added Sugars	4%
Protein 37g	
Vitamin D 0mcg	0%
Calcium 103mg	8%
Iron 5mg	30%
Potassium 1150mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Italian Pork Sausages [pork, water, spices, salt, garlic, vinegar], **Red Potatoes**, **Yellow Onion**, **Dijon Cider Dressing** (Apple Cider Vinegar [apple cider vinegar], Agave [organic agave syrup], Dijon Mustard [water, organic mustard seeds, organic vinegar, salt, organic turmeric, organic spices], Olive Oil [olive oil], Sea Salt, Black Pepper), **Caraway-Mustard Aioli** (Ground Caraway, Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices], Agave [organic agave syrup], Red Wine Vinegar [aged red wine vinegar], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Granulated Garlic), **Green Beans**, **Chives**

Allergen information:

Contains Egg And Soy

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.