



## Irish Pork Sausage, Baked Tomato & Lyonnaise Potatoes

Lyonnaise Potatoes are a classic of French cuisine. In this dish you cook them in the traditional way by boiling the potatoes first and then frying them with some onion. With potatoes that taste this good it's no wonder that Lyon is know as the the gastronomic capital of the world!

### Nutritional Info

Calories: 829 kcal  
Carbohydrates: 71.8 g  
Protein: 30.5 g  
Fat: 46g

### Ingredients

- Pork & Leak Sausage
- Chorizo
- Baby Potatoes
- Tomatoes
- Red Onion
- Garlic
- Fresh Parsley
- Smoked Paprika

### Your Pantry

- Olive Oil
- Tin Foil

### Allergens


Gluten (Sausage, Chorizo)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) **Put the kettle on and pre-heat the oven to 180C**

Line a baking tray with foil.

### 2) **Boil the potatoes**

Boil the baby potatoes for about 15-20 min. While the potatoes are cooking, move on to the next step.

### 3) **Prepare the vegetables**

Chop the tomatoes. Peel and slice the onion. Peel and crush the garlic.

### 4) **Cook the chorizo, red onion & tomato**

In a pan, fry the chorizo, allowing the oil to release. Add the half of the onion & garlic and cook for about 2 minutes. Then add the tomatoes and smoked paprika to the pan along with a few tablespoons of water to prevent the mixture from drying out. Then pour it into the baking tray.

### 5) **Fry the sausage**

In a pan, fry the sausage to seal it. Then place it on top of the tomato mixture and bake in the oven for about 20 min. Reserve the pan for the potatoes.

### 6) **Cook the Lyonnaise potatoes**

The potatoes should now be boiled. Slice the potatoes and set them aside. In the same pan, cook the remaining onion & garlic for about 3 minutes. Add the sliced potato and cook until golden.

### 7) **Plate the dish**

Serve the potatoes with the baked tomato and sausage, sprinkle over some chopped parsley.



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