



In your box

- 2 Garlic Cloves
- ¼ oz. Parsley
- 1 Yellow Onion
- 8 oz. Carrot
- 2 Russet Potatoes
- 1 Ciabatta
- 2 Italian Sausage Links
- ½ fl. oz. Apple Cider Vinegar
- 2 tsp. Vegetable Base
- 4 oz. Peas

CONTAINS wheat



St. Paddy's Day Special

Dublin Coddle with Sausage and ciabatta garlic bread

NUTRITION per serving—Calories: 707, Carbohydrates: 87g, Fat: 28g, Protein: 32g, Sodium: 1647mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, parsley**



1

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Peel, trim, and cut **carrot** into ½” dice.
- Mince **garlic**.
- Peel and cut **potatoes** into ¾” dice.
- Halve **ciabatta** lengthwise.
- Stem and mince **parsley**.
- Remove **Italian sausage** from casing.



2

Cook the Italian Sausage

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **Italian sausage** to hot pan. Stir occasionally, breaking up with a spoon, until browned, 3-4 minutes.
- Transfer sausage to a plate.
- Reserve pan, leaving 1 tsp. oil in pan.



3

Start the Stew

- Return pan used to sear sausage to medium-high heat.
- Add **onion, carrot**, and half of **garlic** (reserve remaining for ciabatta) to hot pan. Stir occasionally until onion begins to brown, 5-7 minutes.



4

Continue Stew and Make Garlic Bread

- Add **potatoes**, ½ cup **water**, **sausage and any accumulated juices**, **apple cider vinegar**, **vegetable base**, and ¼ tsp. **salt** to pan.
- Bring to a simmer, cover, and cook until potatoes are fork-tender, 12-15 minutes.
- While stew simmers, place **ciabatta halves** on prepared baking sheet, cut side up and top with remaining **garlic** and 1 tsp. **olive oil**.
- Toast in hot oven until bread is golden, 6-9 minutes.



5

Finish the Dish

- Stir **peas and parsley** (reserve a pinch for garnish) into stew. Cook until peas are warmed through, 2-3 minutes.
- Plate dish as pictured on front of card, garnishing with reserved parsley. Bon appétit!