



KIDS' MINI BEEF FRANKS IN A BLANKET

+ Snack: Caramel Apple Dippers



INGREDIENTS

3 SERVINGS | 6 SERVINGS



1 | 2
Orange



1 | 2
Mini Cucumber



10 oz | 20 oz
All-Natural Beef
Hot Dogs



12 oz | 24 oz
Buttermilk Biscuits
Contains: Wheat



3 | 6
Ketchup



2 | 4
Apples



1 TBSP | 2 TBSP
Brown Sugar



2 TBSP | 4 TBSP
Maple Syrup

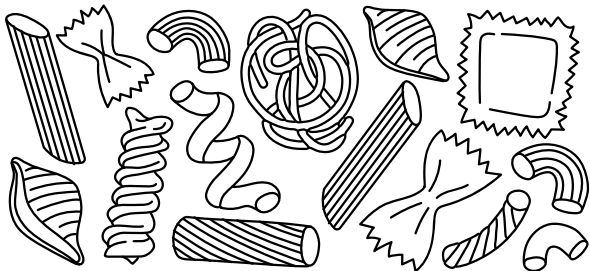


2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

FIND THE MATCH



LUNCH



SNACK



LUNCH PREP: 5 MIN COOK: 25 MIN | CALORIES: 650 + SNACK COOK: 15 MIN | CALORIES: 260



HELLO FRESH



HELLO

LUNCH + SNACK

Whip up this time-saving, kid-pleasing meal (plus a little something extra!).

LUNCH BOX HERO

You can pack cooled mini franks, fruit, and veggies in those lucky lunch boxes—they're all yummy at room temperature!

BUST OUT

- Baking sheet
- Whisk
- Medium bowl
- Plastic wrap
- Kosher salt
- Cooking oil (2 tsp | 3 tsp)
- White sugar (1½ TBSP | 3 TBSP)
- Butter (3 TBSP | 6 TBSP)

Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 6 servings**) and preheat oven to 400 degrees. **Wash and dry produce.**
- Halve **orange**; slice crosswise into ½-inch-thick half-moons. Trim and thinly slice **cucumber** into rounds.
- Cut each **hot dog*** into three pieces, making 18 pieces total (**36 pieces for 6**).



2 MAKE FRANKS IN A BLANKET

- Remove **biscuits** from package. Halve each biscuit, making 20 half-moons (**40 for 6 servings**).
- Lightly **oil** a baking sheet (**two baking sheets for 6**).
- Using a rolling pin, thinly roll out **one biscuit half** into a 4-inch-long piece.
- With short end of dough facing toward you, place a **hot dog piece** on side closest to you. Roll hot dog up in dough and pinch seam to seal (**ends will be open**). Transfer to prepared baking sheet, seam side down.
- Repeat with **remaining hot dog pieces** and enough **remaining dough** to make 18 **franks in a blanket** (**36 franks in a blanket for 6**). **TIP: You'll have extra dough left over—feel free to bake separately as a biscuit snack!**



3 BAKE FRANKS IN A BLANKET

- Brush tops of **franks in a blanket** with **oil** (**or coat with nonstick cooking spray**).
- Bake on top rack (**top and middle racks for 6 servings**) until franks in a blanket are lightly browned and hot dogs are warmed through, 15-18 minutes.



4 SERVE OR STASH

- **To serve:** Divide **franks in a blanket** between plates and serve with **orange slices, cucumber rounds,** and **ketchup** for dipping.
- **To stash:** Let franks in a blanket cool completely. Store everything in separate airtight containers in the refrigerator and pack as desired!



5 START SNACK

- Halve, core, and thinly slice **apples**.
- Dice **3 TBSP butter** (**6 TBSP for 6 servings**) into ¾-inch pieces. Place in a medium microwave-safe bowl (**large bowl for 6**) and cover with plastic wrap. Microwave until melted, about 1 minute.
- Carefully uncover and whisk in **brown sugar** (**break up any large clumps in the package first!**), **maple syrup,** and **1½ TBSP white sugar** (**3 TBSP for 6**) until sugar is dissolved, about 30 seconds.



6 FINISH SNACK

- Cover bowl of **caramel sauce** with plastic wrap. Microwave until mixture begins to bubble, 90 seconds. Carefully uncover and whisk for 30 seconds (**mixture will be hot!**).
- Microwave, uncovered, until mixture is bubbly throughout, 30 seconds more (**keep an eye on the bowl—microwave temperatures vary**). Carefully whisk for 30 seconds more.
- Add **crème fraîche** to bowl with caramel sauce and whisk until combined. Lightly season with **salt**, then stir.
- Let **creamy caramel** cool slightly (**mixture will thicken as it cools**), then serve with **apple slices** for dipping.