HOT DOG BAR WITH POTATO SALAD & CHIPS

with sides & toppings for everyone to build their perfect plate

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 860

INGREDIENTS

4 PERSON | 8 PERSON

- **16 oz | 32 oz** Potatoes*
- **1 | 2** Sliced Dill Pickle
- **3 oz | 6 oz** Smoky Mustard
- **6 | 12** Hot Dog Buns — Contains: Wheat
- **10 oz | 20 oz** All-Natural Beef Hot Dogs
- **3 | 6** Ketchup
- **2 | 4** Potato Chips
- **2 | 4** Scallions
- **6 TBSP | 12 TBSP** Mayonnaise — Contains: Eggs
- **1 | 2** Crispy Fried Onions — Contains: Wheat
- **½ Cup(s) | 1 Cup(s)** Cheddar Cheese — Contains: Milk

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

*The ingredient you received may be a different color.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.

HELLO FRESH

FLAVOR SAVOR

Refrigerate leftover hot dogs, buns, and potato salad in separate airtight containers. Reheat hot dogs and buns in the microwave until warmed through.

BUST OUT

- Grill
- Medium pot
- Strainer
- Aluminum foil
- Large bowl

- Kosher Salt
- Black Pepper

MORE IS MORE

If you're on a **3-person plan**, you'll have enough ingredients to make **6-8 servings**. Reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. If you're on a **6-person plan**, you'll have enough ingredients to make **12 servings**. Simply triple the 4-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?

Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**

1 PREP

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and thinly slice **scallions**. Roughly chop **pickle**.

2 MAKE POTATO SALAD

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes.
- Drain, then rinse potatoes under cold water to cool. Shake off any excess water, then transfer to a large bowl.
- To bowl with potatoes, add **scallions**, **two packets of mayonnaise**, and **one packet of mustard** (for 8 servings, use four packets of mayonnaise and two packets of mustard). Stir until thoroughly combined. Season with **salt** (we used ½ tsp; 1 tsp for 8) and **pepper** to taste. Refrigerate until ready to serve.

3 GRILL HOT DOGS & WARM BUNS

- Heat a grill (or grill pan) to medium high.
- Once grill (or grill pan) is hot, add **hot dogs**; grill, turning occasionally, until warmed through and lightly charred all over, 4-6 minutes.
- Meanwhile, wrap **hot dog buns** in foil. Add to grill (or grill pan) and cook, turning occasionally, until warmed through, 2-4 minutes. TIP: Depending on the size of your grill or grill pan, you may need to wait until hot dogs are done to warm the buns—transfer hot dogs to a plate and tent with foil to keep warm.

4 FINISH & SERVE

- Transfer **ketchup**, **pickle**, **crispy fried onions**, **cheddar**, **remaining mayonnaise**, and **remaining mustard** to small serving bowls.
- Once hot dogs and buns are done, fill **buns** with **hot dogs** so everyone can add toppings as they like. Serve with **potato salad** and **chips**.

WK 24-47