















# Bacon Wrapped Sausage in a Brioche Bun

with BBQ Sauce and Chilli Beef Loaded Wedges

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day

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-  Potatoes
-  Streaky Bacon
-  Hickory Smoked Sausage
-  Garlic Clove
-  Red Kidney Beans
-  Beef Mince
-  Chipotle Paste
-  Tomato Passata
-  Mature Cheddar Cheese
-  Spring Onion
-  BBQ Sauce
-  Brioche Hot Dog Bun

**Pantry Items**  
Oil, Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, sieve and grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Hickory Smoked Sausage** <b>14)</b>			
Garlic Clove**	1	2	2
Red Kidney Beans	1 carton	2 cartons	2 cartons
Beef Mince**	120g	240g	240g
Chipotle Paste	1 sachet	2 sachets	2 sachets
Tomato Passata	1 carton	1 carton	1 carton
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Spring Onion**	2	3	4
BBQ Sauce	48g	80g	96g
Brioche Hot Dog Bun <b>7) 8) 11) 13)</b>	2	3	4

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	775g 4838 /1156	100g 625 /149
Fat (g)	49.2	6.4
Sat. Fat (g)	23.4	3.0
Carbohydrate (g)	102.4	13.2
Sugars (g)	16.3	2.1
Protein (g)	55.9	7.2
Salt (g)	4.56	0.59

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **11)** Soya **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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### Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



### Simmer and Spice

Once the **mince** is browned, add the **garlic** and **chipotle paste** (add less if you'd prefer things milder).

Stir-fry for 1 min. Stir in the **passata** and **kidney beans**, then lower the heat and simmer until slightly thickened, 4-5 mins.

Meanwhile, grate the **Cheddar cheese**. Trim and thinly slice the **spring onion**.

Once the **chilli** has thickened, stir through **half** the **BBQ sauce** and season to taste with **salt** and **pepper**.



### Prep the Sausages

Wrap **2 rashers** of **bacon** around each **sausage** - starting at the top, spiral one **rasher** down half the **sausage**, then cover the rest using the other **rasher**.

Pop the **sausages** onto another baking tray and cook on the middle shelf of your oven until golden brown and cooked through, 20-25 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The sausages are cooked when longer pink in the middle. Cook bacon thoroughly.



### Load up your Wedges

Once the **wedges** are cooked, top them with the **chilli** and **grated cheese**.

Pop your loaded **wedges** back into the oven to bake until the **cheese** has melted, 3-4 mins.

Meanwhile, slice the **buns** through the middle (but not all the way through). Add them to the **sausage** tray in the oven to warm through, 2-3 mins.



### Start the Chilli Beef

Meanwhile, peel and grate the **garlic** (or use a garlic press). Drain and rinse the **kidney beans** in a sieve.

Heat a medium saucepan on medium-high heat (no oil).

Once the pan is hot, add the **beef mince** and cook until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

**IMPORTANT:** Wash your hands and equipment after handling raw meat. The mince is cooked when no longer pink in the middle.



### Serve

When everything is ready, load each **bun** with a **bacon wrapped sausage** and spoon over the remaining **BBQ sauce**.

Serve your loaded **wedges** on the side sprinkled with the **spring onion**.

Enjoy!