



# Chilli Cheese Smoky Sausage

with Bacon Jam, Fries & Slaw

**STREET FOOD** 40 Minutes • 1 of your 5 a day

N° 18



Potato



BBQ Smoked Sausage



Bacon Lardons



Original Onion Marmalade



Beef Mince



Green Chilli



Worcester Sauce



Tomato Passata



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Brioche Roll



Cheddar Cheese

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools, you will need:

Two Baking Trays, Saucepan and Measuring Jug.

### Ingredients

|                            | 2P           | 3P           | 4P            |
|----------------------------|--------------|--------------|---------------|
| Potato**                   | 1 small pack | 1 large pack | 2 small packs |
| BBQ Smoked Sausage 14)**   | 2            | 3            | 4             |
| Bacon Lardons**            | 60g          | 90g          | 120g          |
| Original Onion Marmalade   | 1 pot        | 1½ pots      | 2 pots        |
| Water for the Jam*         | 1 tbsp       | 1½ tbsp      | 2 tbsp        |
| Beef Mince**               | 120g         | 180g         | 240g          |
| Green Chilli**             | 1            | 1½           | 2             |
| Worcester Sauce 13)        | ½ sachet     | ¾ sachet     | 1 sachet      |
| Tomato Passata             | ½ carton     | ¾ carton     | 1 carton      |
| Water for the Chilli*      | 50ml         | 75ml         | 100ml         |
| Mayonnaise 8) 9)           | 1 sachet     | 1½ sachets   | 2 sachets     |
| Red Wine Vinegar 14)       | 1 sachet     | 1½ sachets   | 2 sachets     |
| Coleslaw Mix**             | 1 bag        | 1½ bags      | 2 bags        |
| Brioche Roll 7) 8) 11) 13) | 2            | 3            | 4             |
| Cheddar Cheese 7)**        | 2 blocks     | 3 blocks     | 4 blocks      |

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

### Nutrition

|                         | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 682g        | 100g     |
| Energy (kJ/kcal)        | 4994 /1194  | 733 /175 |
| Fat (g)                 | 64          | 9        |
| Sat. Fat (g)            | 25          | 4        |
| Carbohydrate (g)        | 103         | 15       |
| Sugars (g)              | 23          | 3        |
| Protein (g)             | 49          | 7        |
| Salt (g)                | 3.52        | 0.52     |

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients.

Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps



HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

Packed in the UK

You can recycle me!



## 1. Get Roasting

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat, spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway. Put the **sausages** on another tray and bake on the middle shelf of your oven for 20-25 mins, turning halfway.

**IMPORTANT:** The sausage is cooked when no longer pink in the middle.



## 4. Make the Coleslaw

Meanwhile, combine the **mayonnaise** and **red wine vinegar** in a bowl along with a pinch of **salt** and **pepper**. Add the **coleslaw** mix and toss to coat. Split open the **brioche rolls** (see photo) and grate the **Cheddar cheese**.



## 2. Bacon Jam Time!

Meanwhile, heat a drizzle of **oil** in a large saucepan on medium heat. When hot, add the **bacon lardons** and cook, stirring occasionally, until golden and turning crisp, 4-5 mins. **IMPORTANT:** Cook the **bacon lardons** throughout. Stir in the **onion marmalade** along with the **water** (see ingredients for amount), bubble for 30 seconds, then transfer to a bowl and set to one side. Keep the pan!



## 5. Get Ready to Grill

When the **sausages** and **chilli** are ready, remove the tray with the **sausages** from the oven and preheat the grill to high (just move the **potatoes** down to the bottom shelf). Put the **buns** on the baking tray you cooked the **sausages** on and pop a **sausage** in each. Carefully spoon the **chilli** over the **sausage**, easing it inside the **bun**, then sprinkle over the **cheese**. Grill until golden and bubbly, 3-4 mins.



## 3. Make the Chilli

Return the (now empty) saucepan to high heat with a drizzle of **oil**. When hot, add the **beef** and fry until browned, breaking it up with a spoon as it cooks, 4-5 mins. Meanwhile, thinly slice the **chilli** (add less if you don't like heat). When the **beef** is brown, stir in the **Worcester sauce** and **half** the **chilli**. Allow the **Worcester sauce** to evaporate, then pour in the **passata**, **water** for the chilli (see ingredients for amount) and a pinch of **sugar**. Bring to the boil, reduce the heat and simmer until thick, 8-10 mins. **IMPORTANT:** The beef is cooked when no longer pink in the middle.



## 6. Serve

Divide the **fries** and **slaw** between your plates, then serve the **filled brioche buns** alongside, finished with a spoonful of **bacon jam** and a few slices of remaining **chilli**. Don't be afraid to get messy!

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.