



# Chilli Cheese Smoky Sausage with Bacon Jam, Wedges & Slaw

Street Food 40 Minutes • 1 of your 5 a day

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Potato



Hickory Smoked Sausage



Bacon Lardons



Original Onion Marmalade



Beef Mince



Green Chilli



Worcester Sauce



Tomato Passata



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Brioche Bun



Cheddar Cheese

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Saucepan, Bowls, Grater.

## Ingredients

	2P	3P	4P
Potato**	450g	700g	900g
Hickory Smoked Sausage 14)**	2	3	4
Bacon Lardons**	60g	90g	120g
Original Onion Marmalade	40g	60g	80g
Water for the Bacon Jam*	1 tbsps	1½ tbsps	2 tbsps
Beef Mince**	120g	180g	240g
Green Chilli**	1	1	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	2 sachets	2 sachets
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Coleslaw Mix**	120g	180g	240g
Brioche Bun 7) 8) 11) 13)	2	3	4
Cheddar Cheese 7)**	60g	90g	120g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>683g</b>	<b>100g</b>
Energy (kJ/kcal)	4754/1136	696/166
Fat (g)	58	9
Sat. Fat (g)	25	4
Carbohydrate (g)	106	16
Sugars (g)	25	4
Protein (g)	49	7
Salt (g)	3.65	0.54

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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HelloFresh UK

Packed in the UK

The Fresh Farm

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You can recycle me!



## Roast the Wedges

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, then 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 sausages are cooked when no longer pink in the middle.



## 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** and grate the **Cheddar cheese**.



## 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. Stir the **onion marmalade** into the pan 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!



## 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. 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**, covering everything, then sprinkle over the **cheese**. Grill until golden and bubbly, 3-4 mins.



## 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 browned, 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.



## Serve

Divide the **wedges** 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.