

Chilli Cheese Smoky Sausages on Brioche Buns

with Bacon Jam, Wedges and Coleslaw

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



Potatoes



Hickory Smoked Sausage



Bacon Lardons



Onion Marmalade



Beef Mince



Red Chilli



Worcester Sauce



Tomato Passata



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Brioche Hot Dog Bun



Mature Cheddar Cheese

Before you start

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

Cooking tools

Baking tray, saucepan, bowl and grater.

Ingredients

	2P	3P	4P
Potatoes	450g	700g	900g
Hickory Smoked Sausage** 14)	2	3	4
Bacon Lardons**	60g	90g	120g
Onion Marmalade	40g	60g	80g
Water for the Jam*	1 tbsp	1½ tbsp	2 tbsp
Beef Mince**	120g	180g	240g
Red Chilli**	1	1	2
Worcester Sauce 13)	½ sachet	¾ sachet	1 sachet
Tomato Passata	½ carton	¾ carton	1 carton
Water for the Beef*	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 Hot Dog Bun 7) 8) 11) 13)	2	3	4
Mature Cheddar Cheese** 7)	60g	90g	120g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	670g	100g
Energy (kJ/kcal)	4548 /1087	679 /162
Fat (g)	51.6	7.7
Sat. Fat (g)	22.4	3.4
Carbohydrate (g)	94.4	14.1
Sugars (g)	21.2	3.2
Protein (g)	48.5	7.2
Salt (g)	3.57	0.53

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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.

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1



Get Roasting

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 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.

Put the **sausages** on another baking tray and bake on the middle shelf until golden brown and cooked through, 20-25 mins. Turn both halfway through.

IMPORTANT: Wash your hands and equipment after handling raw meat.

4



Mix the Coleslaw

While the **chilli** simmers, combine the **mayonnaise** and **red wine vinegar** in a bowl with a pinch of **salt** and **pepper**. Add the **coleslaw mix** and toss to coat.

Slice the **buns** through the middle (but not all the way through). Grate the **cheese**.

2



Bacon Jam Time

Meanwhile, heat a drizzle of **oil** in a large saucepan on medium heat.

When hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

Add the **onion marmalade** and **water for the jam** (see ingredients for amount) to the pan. Bubble for 30 secs, then transfer to a bowl. Set the **bacon jam** aside.

5



Ready to Grill

When the **sausages** and **chilli** are ready, remove the **sausages** from the oven and preheat your grill to high (move the **potatoes** down to the bottom shelf). **IMPORTANT:** The sausages and mince are cooked when no longer pink in the middle.

Put the **sausages** into the **buns** and place back on the baking tray. Carefully spoon the **chilli** into each **bun**, then sprinkle over the **cheese**.

Grill until golden and bubbling, 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 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 mince.

Meanwhile, thinly slice the **chilli**.

Stir in the **Worcester sauce** and **half** the **chilli** into the **beef** (add less if you don't like heat). Allow the **Worcester sauce** to evaporate, then pour in the **passata, water for the beef** (see ingredients for amount) and a pinch of **sugar** (if you have any). Bring to the boil, then reduce the heat and simmer until thickened, 8-10 mins.

6



Serve

When everything is ready, divide the **wedges** and **coleslaw** between your plates.

Top each **loaded bun** with a spoonful of **bacon jam** and a few **slices** of the remaining **chilli** if you'd like more heat - get stuck in!

Enjoy!