



Bacon and Crispy Onion Topped Smokey Sausage

with Tomato and Avo Salsa, Cheesy Fries and Soured Cream

Nº 24

STREET FOOD 35 Minutes • Medium Spice • 2 of your 5 a day



Potatoes



Smoked Paprika



Hickory Smoked Sausage



Bacon



Onion



Premium Tomatoes



Avocado



Coriander



Green Chilli



Cheddar Cheese



Lime



Plain Flour



Brioche Roll



Soured Cream

Before you start

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

Basic cooking tools, you will need:

Two Baking Trays, Frying Pan, Coarse Grater, Fine Grater and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Smoked Paprika	1 small pot	¾ large pot	1 large pot
Hickory Smoked Sausage 14)**	2	3	4
Bacon**	4 rashers	6 rashers	8 rashers
Onion**	1	1	2
Premium Tomatoes	1 small punnet	1 large punnet	1 large punnet
Avocado**	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Green Chilli	½	¾	1
Cheddar Cheese 7)**	2 blocks	3 blocks	4 blocks
Lime**	1	1	1
Plain Flour 13)	1 pot	1 pot	2 pots
Brioche Roll 7) 8) 11) 13)	2	3	4
Soured Cream 7)	75g	100g	150g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	760g	100g
Energy (kJ/kcal)	4943 /1182	650 /155
Fat (g)	69	9
Sat. Fat (g)	30	4
Carbohydrate (g)	100	13
Sugars (g)	13	2
Protein (g)	42	5
Salt (g)	3.21	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 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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Packed in the UK



1. Smoky Wedges Time

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a low sided wide baking tray in a single layer. Drizzle with **oil**, sprinkle over the **paprika** then season with **salt** and **pepper**. Toss to coat, then spread out. Once your oven is hot, roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Crispy Onion Time!

Pop the **flour** into a small bowl. Separate the **onion** slices. Toss them in the **flour** and season with a pinch of **salt** and **pepper**. Heat a drizzle of **oil** in the frying pan on medium high heat. When hot, fry the **onion** until brown and crispy, 4-5 mins. Turn once or twice, then transfer to some kitchen paper to absorb any excess **oil**.



2. Sausage Time!

Place the **sausages** on an oiled baking tray and put them on the middle shelf of your oven for 20-25 mins. Turn halfway through to make sure they cook evenly. **IMPORTANT:** Wash your hands after handling raw meat. The sausages are cooked when they are no longer pink in the middle. Meanwhile, heat a frying pan over medium high heat (no oil). Once hot, add the **bacon** and cook until crispy, 2-3 mins each side. **IMPORTANT:** Cook the bacon lardons throughout. Transfer to a plate, discard any excess fat but don't wash up the pan!



5. Finish Up

About 5 minutes before the **wedges** are ready, sprinkle over the **cheese** and return to the oven until melted, 4-5 mins. Make a vertical slice into the **bricche buns** but don't cut all the way through! Pop into the oven until warmed through, 2-3 mins. Squeeze **lime juice** into the bowl with the **avocado** and **tomato** with a drizzle of **olive oil**, season with **salt** and **pepper** and stir together. Pop the **soured cream** into a bowl, add the **lime zest**, season with **salt** and **pepper** and stir together.



3. Finish the Prep

Halve, peel and thinly slice the **onion**. Quarter the **tomatoes** and pop into a bowl. Slice lengthways into the **avocado**. Once you reach the stone turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the flesh into a onto a board and chop into 1cm pieces and add to the bowl with the **tomatoes**. Roughly chop the **coriander** (stalks and all) and add to the bowl. Halve the **chilli** lengthways, deseed then finely chop. Grate the **cheese**. Zest and halve the **lime**.



6. Serve

Divide the **bricche buns** between plates. Pop a **sausage** into each, add 2 **bacon rashers** on top of each, add a spoonful of the **limey soured cream** and top with **crispy onions** and as much **green chilli** as you like. Serve with the **cheesy wedges** and the **tomato avocado salsa** alongside with any remaining **limey soured cream** on the side.

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.