



BBQ Bacon Wrapped Sausage Bap

with Chipotle Beef Chilli Loaded Wedges and Cheese

Street Food 45 Minutes • Medium Spice

24



Potato



Streaky Bacon



Hickory Smoked Sausage



Garlic Clove



Kidney Beans



Beef Mince



Cumin



Smoked Paprika



Chipotle Paste



Tomato Passata



BBQ Sauce



Cheddar Cheese



Spring Onion



Brioche Hot Dog Bun

Before you start

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

Cooking tools, you will need:

Two Baking Trays, Fine Grater (or Garlic Press), Saucepan and Coarse Grater.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Streaky Bacon**	4	6	8
Hickory Smoked Sausage 14 **	2	3	4
Garlic Clove**	1 clove	2 cloves	2 cloves
Kidney Beans	1 carton	2 cartons	2 cartons
Beef Mince**	120g	240g	240g
Cumin	1 small pot	1 large pot	2 small pots
Smoked Paprika	1 small sachet	1 large sachet	2 small sachets
Chipotle Paste	1 sachet	2 sachets	2 sachets
Tomato Passata	1 carton	2 cartons	2 cartons
BBQ Sauce 13	2 sachets	3 sachets	4 sachets
Cheddar Cheese 7 **	60g	90g	120g
Spring Onion	2	3	4
Brioche Hot Dog Bun 7 8 11 13	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	802g	100g
Energy (kJ/kcal)	5125/1225	639/153
Fat (g)	57	7
Sat. Fat (g)	26	3
Carbohydrate (g)	113	14
Sugars (g)	20	3
Protein (g)	61	8
Salt (g)	4.71	0.59

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

The Fresh Farm

60 Worship St, London EC2A 2EZ

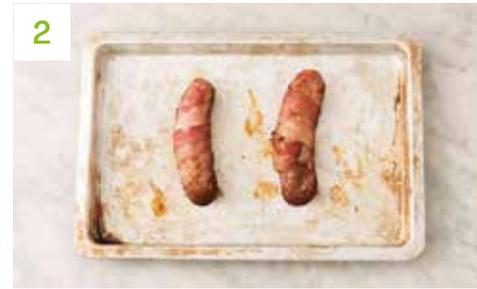
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Cook your Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop them on a low sided wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, and spread out in a single layer. Once your oven is hot, roast them 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.



Pigs in Blankets

Wrap 2 **rashers of bacon** around each **sausage**.

Starting at the top, spiral the **bacon** down the **sausage** so it covers **half** the **sausage**. Then take the second **rasher** and repeat on the other half to cover the **whole sausage**. Pop the **bacon covered sausages** on a baking tray and cook on the middle shelf of your oven for 20-25 minutes.

IMPORTANT: The sausages are cooked when they are no longer pink in the middle. Cook the **bacon lardons** throughout.



Start the Chilli

Meanwhile, peel and grate the **garlic** (or use a garlic press). Drain and rinse the **kidney beans** in a sieve. Heat a drizzle of **oil** in a medium saucepan on medium-high heat. When the **oil** is hot, add the **beef mince** and cook until browned, using a wooden spoon to break it up, 5-6 mins. Drain off any excess fat. Add the **garlic**, **cumin**, **smoked paprika** and **chipotle paste** (careful it's spicy add less if you like). Cook, stirring frequently for 1 minute.



Finish the Chilli

Add the **passata** and **kidney beans** to the **chilli**, lower the heat and simmer until slightly thickened, 4-5 mins. Stir through **half** the **BBQ sauce**, season to taste with **salt** and **pepper**. Meanwhile, grate the **Cheddar cheese** and trim and thinly slice the **spring onion**.



Go Time

Once the **wedges** are cooked, top with the **chilli** and **grated cheese**. Pop them back in the oven and cook until the **cheese** has melted, 3-4 mins. Meanwhile, slice the **hot dog buns** and warm through in the oven for 2-3 mins.



Time to Serve

Pop a **bacon covered sausage** in each **bun** and drizzle over the remaining **BBQ sauce**. Serve the **loaded wedges** alongside and sprinkle over the **spring onion**.

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.