



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

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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.