



# BBQ Glazed Hickory Smoked Sausage

With Onion Crumb

N° 4

**CLASSIC** 25 Minutes • 1 of your 5 a day



Potatoes



Coleslaw Mix



Mayonnaise



Onion



Cheddar Cheese



Hickory Smoked Sausages



Plain Flour



Brioche Bun



BBQ Sauce



## Before you start

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

### Basic cooking tools you will need:

Two Large Baking Trays, Coarse Grater and Mixing Bowl.

### Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Coleslaw Mix**	1 pack	2 packs	2 packs
Mayonnaise <b>8) 9)**</b>	1 sachet	2 sachets	2 sachets
Onion**	1	1	2
Cheddar Cheese <b>7)**</b>	2 blocks	3 blocks	4 blocks
Hickory Smoked Sausages <b>14)**</b>	2	3	4
Plain Flour <b>13)</b>	8g	8g	16g
Brioche Bun <b>7) 8) 11) 13)</b>	2	3	4
BBQ Sauce <b>13)</b>	1 sachet	2 sachets	2 sachets

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

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	595g	100g
Energy (kJ/kcal)	4077 /975	686 /164
Fat (g)	49	8
Sat. Fat (g)	20	3
Carbohydrate (g)	101	17
Sugars (g)	16	3
Protein (g)	33	6
Salt (g)	2.60	0.44

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

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

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

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## 1. Roast Your Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, then 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. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



## 4. Bake Sausages

Put the **sausages** on a lightly oiled baking tray. Roast on the middle shelf of your oven for 18-20 mins. Turn halfway through cooking. **IMPORTANT:** The sausages are cooked when they are no longer pink in the middle.



## 2. Mix the Slaw

In a small bowl combine the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper**. Stir well to combine and set aside.



## 5. Fry The Onions

Toss the diced **onion** in the **flour** in a bowl and season with a pinch of **salt** and **pepper**. Heat a splash of **oil** in a frying pan on high heat. When hot, fry the **onion** until coloured and crispy, 4-6 mins. Stir occasionally to prevent them from burning. Transfer to some kitchen paper to absorb any excess **oil**.



## 3. Prep

Halve, peel and chop the **onion** into small pieces. Grate the **Cheddar**.



## 6. Time To Serve

Slice the **bricche** (see photo) through the middle (but not all the way through) and pop them in the oven for 2 mins. When hot place the **buns** on your plates and spread **half** the **BBQ sauce** inside each, then fill with a **sausage**. Spoon over the remaining **BBQ sauce** and top with the grated **cheese**. Sprinkle over the **crispy onions**. Serve the **wedges** on the side along with the **slaw**.

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.