



BBQ Glazed Sausages in Buns

with Onion Crumb, Roasted Garlic Slaw and Wedges

Family 35 Minutes • 1 of your 5 a day



Potatoes



Garlic Clove



Coleslaw Mix



Mayonnaise



Onion



Cheddar Cheese



Hickory Smoked Sausages



Plain Flour



Brioche Hot Dog Bun



BBQ Sauce

Before you start

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

Cooking tools, you will need:

Baking Tray, Bowl, Grater, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	2	3	4
Coleslaw Mix**	120g	240g	240g
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Onion**	1	1	2
Cheddar Cheese 7 **	60g	90g	120g
Hickory Smoked Sausages 14 **	2	3	4
Plain Flour 13)	8g	8g	24g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
BBQ Sauce 13)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	583g	100g
Energy (kJ/kcal)	3918/937	673/161
Fat (g)	43	7
Sat. Fat (g)	20	3
Carbohydrate (g)	102	18
Sugars (g)	16	3
Protein (g)	34	6
Salt (g)	2.66	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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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. 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.** Roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



Finish the Slaw

Meanwhile, once the **roasted garlic** has cooled, remove from the foil and mash with a fork. Pop the **mashed garlic** into a bowl with the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper** and mix well to combine.



Mix the Slaw

Peel the **garlic cloves**, pop into a square of foil with a drizzle of **oil** and scrunch to enclose it. Roast on the same baking tray as the **wedges** until soft, 10-12 mins. In a small bowl, combine the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper**. Stir well to combine and set aside.



Fry the Onions

Toss the **diced onion** with 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 colour them evenly. Transfer to some kitchen paper to absorb any excess **oil**.



Prep

Halve, peel and chop the **onion** into small pieces. Grate the **cheese**. Put the **sausages** on a lightly oiled baking tray. Roast on the middle shelf of your oven until golden brown and cooked through, 20-25 mins. Turn halfway through cooking. **IMPORTANT: Wash your hands after handling raw meat. The sausages are cooked when they are no longer pink in the middle.**



Time to Serve

Slice the **bricche buns** 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.