



BBQ Glazed Sausages in Buns

with Crispy Onions, Roasted Garlic Slaw and Wedges

Classic 40 Minutes • 1 of your 5 a day

5



Potatoes



Garlic Clove



Coleslaw Mix



Mayonnaise



Onion



Cheddar Cheese



Hickory Smoked Sausage



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, Aluminium Foil, Bowl, Grater and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	2	3	4
Coleslaw Mix**	120g	240g	240g
Mayonnaise** 8)	1 sachet	2 sachets	2 sachets
Onion	1	1	2
Cheddar Cheese** 7)	60g	90g	120g
Hickory Smoked Sausage** 14)	2	3	4
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
BBQ Sauce 13)	32g	64g	64g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	579g	100g
Energy (kJ/kcal)	3859/922	666/159
Fat (g)	43	7
Sat. Fat (g)	20	3
Carbohydrate (g)	103	18
Sugars (g)	17	3
Protein (g)	33	6
Salt (g)	2.66	0.46

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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Roast your Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto 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, 25-35 mins. Turn halfway through.



Roast the Garlic

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.



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 for 18-20 mins. Turn halfway through cooking. **IMPORTANT:** Wash your hands after handling raw meat. The sausages are cooked when no longer pink in the middle.



Finish the Slaw

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



Fry the Onions

Toss the **diced onion** with the **flour** (see ingredients for amount) 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 ensure they brown evenly. Transfer to some kitchen paper to absorb any excess **oil**.



Time to Serve

Slice the **brioche 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.