



Chilli 'n' Cheese Topped Smoky Sausage

with Bacon Jam, Wedges & Slaw

N° 18

STREET FOOD 40 Minutes • 1 of your 5 a day



Potato



BBQ Smoked Sausage



Bacon Lardons



Original Onion Marmalade



Beef Mince



Green Chilli



Worcester Sauce



Tomato Passata



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Brioche Roll



Cheddar Cheese

Before you start

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

Basic cooking tools you will need:

Baking Trays and a Saucepan.

Ingredients

	2P	3P	4P
Potato**	2	3	4
BBQ Smoked Sausage 14)	2	3	4
Bacon Lardons**	60g	90g	120g
Original Onion Marmalade	1 pot	1½ pots	2 pots
Water for the Jam*	1 tbsp	1½ tbsp	2 tbsp
Beef Mince**	120g	180g	240g
Green Chilli**	1	1½	2
Worcester Sauce 13)	½ sachet	¾ sachet	1 sachet
Tomato Passata	½ carton	¾ carton	1 carton
Water for the Chilli*	50ml	75ml	100ml
Mayonnaise 8) 9)**	1 sachet	1½ sachets	2 sachets
Red Wine Vinegar 14)	1 sachet	1½ sachets	2 sachets
Coleslaw Mix**	1 bag	1½ bags	2 bags
Brioche Roll 7) 8) 11) 13)	2	3	4
Cheddar Cheese**	2 blocks	3 blocks	4 blocks

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	652g	100g
Energy (kJ/kcal)	4904/1172	752/180
Fat (g)	64	10
Sat. Fat (g)	25	4
Carbohydrate (g)	98	15
Sugars (g)	23	4
Protein (g)	49	8
Salt (g)	3.52	0.54

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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps



HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

Packed in the UK

You can recycle me!



1. Roast the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat, spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway. Put the **sausages** on another tray and bake on the middle shelf of your oven for 20-25 mins, turning halfway. **IMPORTANT:** *The sausage is cooked when no longer pink in the middle.*



4. Make the Coleslaw

Meanwhile, combine the **mayonnaise** and **red wine vinegar** in a bowl along with a pinch of **salt** and **pepper**. Add the **coleslaw mix** and toss to coat. Split open the **brioche rolls** (see photo) and grate the **cheddar cheese**.



2. Bacon Jam Time!

Meanwhile, heat a drizzle of **oil** in a large saucepan on medium heat. When hot, add the **bacon lardons** and cook, stirring occasionally, until golden and turning crisp, 4-5 mins. **IMPORTANT:** *Cook the bacon throughout.* Stir the **onion marmalade** into the pan along with the **water** (see ingredients for amount), bubble for 30 seconds, then transfer to a bowl and set to one side. Keep the pan!



5. Get Ready to Grill

When the **sausages** and **chilli** are ready, remove the tray with the **sausages** from the oven and preheat the grill to high (just move the potatoes down to the bottom shelf). Put the **buns** on the baking tray you cooked the **sausages** on and pop a **sausage** in each. Carefully spoon the **chilli** over the **sausage**, easing it inside the bun, then sprinkle over the **cheese**. Grill until golden and bubbly, 3-4 mins.



3. Make the Chilli

Return the (now empty) saucepan to high heat with a drizzle of **oil**. When hot, add the **beef** and fry until browned, breaking it up with a spoon as it cooks, 4-5 mins. Meanwhile, thinly slice the **green chilli** (add less if you don't like heat). When the **beef** is brown, stir in the **Worcester sauce** and **half** the **chilli**. Allow the **Worcester sauce** to evaporate, then pour in the **passata**, **water** for the chilli (see ingredients for amount) and a pinch of **sugar**. Bring to the boil, reduce the heat and simmer until thick, 8-10 mins. **IMPORTANT:** *The beef is cooked when no longer pink in the middle.*



6. Serve

Divide the **fries** and **slaw** between your plates, then serve the **filled brioche buns** alongside, finished with a spoonful of **bacon jam** and a few slices of remaining **chilli**.

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.