

# Chilli Cheese Smoky Sausage

with Bacon Jam, Fries & Slaw

**STREET FOOD** 40 Minutes • 1 of your 5 a day









**BBQ Smoked Sausage** 



Bacon Lardons







Original Onion Marmalade

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: Two Baking Trays, Saucepan and Measuring Jug.

#### Ingredients

mg. calcins			
	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
BBQ Smoked Sausage <b>14)</b> **	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 <b>14)</b>	1 sachet	1½ sachets	2 sachets
Coleslaw Mix**	1 bag	1½ bags	2 bags
Brioche Roll <b>7) 8)</b> <b>11) 13)</b>	2	3	4
Cheddar Cheese <b>7)</b> **	2 blocks	3 blocks	4 blocks
*Not Included ** Ctore in the Fridge			

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

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredient	682g	100g
Energy (kJ/kcal)	4994/1194	733 / 175
Fat (g)	64	9
Sat. Fat (g)	25	4
Carbohydrate (g)	103	15
Sugars (g)	23	3
Protein (g)	49	7
Salt (g)	3.52	0.52

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

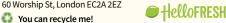
Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

#### Contact

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Packed in the UK



### 1. Get Roasting

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.



#### 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 lardons throughout. Stir in the **onion marmalade** 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!



#### 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 **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.



#### 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**.



# 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.



#### 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**. Don't be afraid to get messy!

## **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.