



# Cosy Giant Cheesy Pigs in Blankets

with Homemade Cranberry Ketchup, Wedges and Sprout Slaw

34

Street Food 35-45 Minutes • 3 of your 5 a day



Potatoes



Medium Tomato



Brussels Sprouts



Apple



Brioche Hot Dog Bun



Mature Cheddar Cheese



Streaky Bacon



Hickory Smoked Sausage



Dried Cranberries



Burger Sauce



Coleslaw Mix

**Pantry Items**

Oil, Salt, Pepper, Tomato Ketchup, Sugar

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Grater, baking tray, frying pan, lid, aluminium foil and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Medium Tomato	2	3	4
Brussels Sprouts**	100g	150g	200g
Apple**	1	1	2
Brioche Hot Dog Bun <b>7)</b> <b>8) 11) 13)</b>	2	3	4
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Hickory Smoked Sausage** <b>14)</b>	2	3	4
Dried Cranberries	30g	45g	60g
Burger Sauce <b>8) 9)</b>	60g	90g	120g
Coleslaw Mix**	120g	180g	240g
Pantry	2P	3P	4P
Tomato Ketchup*	2 tbsps	3 tbsps	4 tbsps
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	769g	100g
	4643/1110	604/144
Fat (g)	50.2	6.5
Sat. Fat (g)	20.0	2.6
Carbohydrate (g)	112.5	14.6
Sugars (g)	36.1	4.7
Protein (g)	40.1	5.2
Salt (g)	5.87	0.76

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **9)** Mustard **11)** Soya **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Cut the **tomatoes** into 1cm chunks.

Trim the **Brussels sprouts** and quarter through the root (see ingredients for amount).

Quarter, core and grate the **apple** (no need to peel). Slice the **buns** down through the middle (but not all the way through). Grate the **cheese**.



## Cook your Sprouts

While everything bakes, heat a drizzle of **oil** in a medium frying pan on medium heat.

Once hot, add the **sprouts** to the pan and season with **salt** and **pepper**. Stir-fry until starting to brown, 3-4 mins.

Add a splash of **water** and immediately cover with a lid or some foil. Allow to cook until the **sprouts** are tender, 4-5 mins.

Once cooked, transfer to a medium bowl and set aside.



## Bake your Wedges

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.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Make the Cranberry Ketchup

Heat a drizzle of **oil** in the (now empty) frying pan on medium-high heat.

Once hot, add the **cranberries** and **tomato chunks**. Cook until starting to soften, 3-4 mins.

Stir in the **ketchup**, **sugar** and **water for the sauce** (see pantry for all three amounts). Bring to the boil, then reduce the heat to medium.

Simmer until the **tomatoes** have broken down and the **sauce** is thick, 6-7 mins. Stir occasionally.

Once cooked, taste and add **salt**, **pepper** or **sugar** if needed, then remove from the heat.



## Wrap the Sausages

Meanwhile, wrap each **sausage** in **2 rashers** of **bacon** - starting at the top, spiral the **rashers** down the **sausage** one after another so the whole thing is covered. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

Pop the **sausages** onto a baking tray.

Bake on the middle shelf of your oven until golden brown and cooked through, 20-25 mins. **IMPORTANT:** The sausages are cooked when no longer pink in the middle. Cook bacon thoroughly.



## Serve your Festive Feast

Meanwhile, add the **burger sauce**, **coleslaw mix** and **grated apple** to your bowl of **sprouts**. Season with **salt** and **pepper**, then mix well.

Pop the **buns** into the oven to warm through for 2-3 mins.

When everything's ready, pop the **buns** on your plates and spoon in the **cranberry ketchup**. Sprinkle in the **cheese**, then finish with a **giant pig in blanket**.

Serve with the **wedges** and **sprout slaw** alongside.

Enjoy!