



Frank's RedHot Dog with Cheesy Paprika Wedges and Salsa

Limited Edition 45 Minutes • Little Spice • 2 of your 5 a day

15



Potatoes



Onion



Cheddar Cheese



Brioche Bun



Smoked Paprika



Hickory Smoked Sausage



Baby Plum Tomatoes



Avocado



Red Wine Vinegar



Mayonnaise



Frank's RedHot Original Sauce

Before you start

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

Cooking tools, you will need:

Grater, Baking Tray, Frying Pan, Wooden Spoon, Bowl.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Onion**	1	1	2
Cheddar Cheese**	30g	45g	60g
7)			
Brioche Bun 7) 8)	2	3	4
11) 13)			
Smoked Paprika	1 sachet	1 sachet	2 sachets
Hickory Smoked Sausage** 14)		3	4
Baby Plum Tomatoes	125g	190g	250g
Avocado**	1	2	2
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Frank's RedHot Original Sauce	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	637g	100g
Energy (kJ/kcal)	4146 /991	651 /156
Fat (g)	56	9
Sat. Fat (g)	20	3
Carbohydrate (g)	93	15
Sugars (g)	12	2
Protein (g)	30	5
Salt (g)	2.64	0.41

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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HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Prep Time

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Halve, peel and thinly slice the **onion**. Grate the **Cheddar cheese**. Slice the **bricche buns** through the middle (but not all the way through).



Cook the Onion

While the **sausages** cook, heat a drizzle of **oil** in a medium frying pan on medium heat. Add the **onion** to the pan and season with **salt, pepper** and a pinch of **sugar**. Cook until soft and slightly golden, 8-10 mins, stir every few mins. **TIP: Turn down the heat if they're browning too much.**



Bake the Wedges

Pop the **wedges** onto a large, low-sided, wide baking tray. Drizzle with **oil**, sprinkle with your **smoked paprika** and season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. **TIP: Use two baking trays if necessary, you want the wedges nicely spread out.** Sprinkle the **cheese** over the **wedges** for the last 5 mins of cooking time.



Make the Salad

Meanwhile, halve the **tomatoes**. Slice lengthways into the **avocado**. Once you reach the stone turn the avocado around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop the flesh onto a board. Chop into 2cm chunks. Put the **red wine vinegar** into a small bowl and add the **olive oil** (see ingredients for amount). Season with **salt** and **pepper** and add a pinch of **sugar**. Mix together, then add the **tomatoes** and **avocado** to the bowl. Mix again and set aside.



Sausage Time

Meanwhile, pop the **sausages** on another baking tray. Roast on the middle shelf until golden brown and cooked through, 20-25 mins. Turn halfway through. **IMPORTANT: Wash your hands and equipment after handling raw meat. The sausages are cooked when they are no longer pink in the middle.**



Serve!

Pop the **bricche buns** into your oven to warm through for the last 2 mins of **wedges** and **sausage** cooking time. Once warmed, divide the **mayo** between the **buns** and spread it out evenly. Pop a **sausage** in each bun and top with your **onions** and a drizzle of **Frank's RedHot original sauce**. Serve with the **wedges** and the **salad** on the side.

Enjoy!

In collaboration with

FRANK'S
RedHot

Meet the Heat

Premium blended aged cayenne peppers add a kick of heat and a whole lot of flavour in this delicious hot pepper sauce.