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## Giant Spiced Pigs in Blankets with Tomatoey Lentils

Pigs in blankets are a delicious, traditional Christmas accompaniment. So delicious that it is estimated that 128 million of them are consumed on the day! We have given these a HelloFresh spin, creating a giant version of the usual bite-sized treat. Children love these piggies and they are the perfect solution to avoid any Christmas day tantrums!

40 mins

eat within 2 days

mealkit

4 of your 5 a day



Streaky Bacon Rashers (4)



Spiced Sausage (4)



Onion (1)



Courgette (1)



Garlic Clove (1)



Ground Cumin (1½ tsp)



Red Split Lentils (50g)



Chopped Tomatoes (1 tin)



Vegetable Stock Pot (½)



Flat Leaf Parsley (1 bunch)



Peas (100g)

## 2 PEOPLE INGREDIENTS

- Streaky Bacon Rashers 4
- Spiced Sausage 4
- Onion, chopped 1
- Courgette, sliced 1
- Garlic Clove, grated 1
- Ground Cumin 1½ tsp
- Red Split Lentils 50g
- Chopped Tomatoes 1 tin
- Vegetable Stock Pot ½
- Flat Leaf Parsley, chopped 1 bunch
- Peas 100g

🌱 Our fruit and veggies may need a little wash before cooking!

### Did you know...

In the United States 'pigs in blankets' refer to vienna sausages wrapped in pastry.

**Allergens:** Celery, Sulphites.

### Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	598 kcal / 2496 kJ	31 g	10 g	37 g	11 g	42 g	3 g
Per 100g	114 kcal / 474 kJ	6 g	2 g	7 g	2 g	8 g	1 g

**Vegetable Stock Pot Ingredients:** Water, Salt, Yeast Extract, Glucose Syrup, Carrot Juice [7%], Dried Onion [4%], Sugar, Garlic Powder (contains **Sulphites**), Stabiliser [Tara Gum], **Celery** Salt, **Celery** Powder, Carrot, Parsley, Ground Turmeric, Ground White Pepper.

1



**1** Preheat your oven to 200 degrees. Start by getting your pigs nestled in their blankets! Lay a rasher of **bacon** on a chopping board and then roll the **sausage** up in your **bacon** (see picture). Repeat with your other **sausages**, then pop them on a lightly greased baking tray. Put them on the top shelf of your oven to cook for 30-35 mins. **Tip:** *The sausage is cooked when it is no longer pink in the middle.*

2



**2** Whilst your pigs in blankets cook, get on with the rest of your prep. Cut the **onion** in half through the root. Peel and chop into ½cm cubes. Remove the top and bottom from the **courgette**, cut in half lengthways and slice into half moon shapes. Peel and grate the **garlic** (or use a garlic press if you have one).

3



**3** Put your **onion** in a frying pan on medium heat with a drizzle of **oil**. Cook for 5 mins until soft, then add your **courgette** along with a pinch of **salt** and a grind of **black pepper**. Cook for 3 mins more. Add your **garlic** and **cumin**, stir together, then add the **lentils** and **chopped tomatoes** along with the **vegetable stock pot**. Refill your tin(s) half full with **water** and add this as well.

6



**4** Bring your **mixture** to a gentle simmer and cook for 20 mins until your **lentils** have softened. Stir occasionally to make sure your **lentils** don't burn on the bottom of the pan.

**5** While your lentils are cooking, roughly chop the **parsley**, then you can have a little rest!

**6** When your **lentil mixture** has cooked for 20 mins and your **lentils** are soft, add the **peas**, stir together and pop a lid on the pan (or some tinfoil if you don't have a lid). Cook for 5-6 mins, then remove the pan from the heat. Taste your **lentils** and add more **salt** and **black pepper** if necessary.

**7** Serve your **tomatoey lentils** in bowls with your **pigs in blankets** on top and a good sprinkling of **parsley**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!