



Mississippi Style Rubbed Chicken Thighs and BBQ Sausages

with Potato Salad, Slaw and Corn on the Cob

BBQ FEAST 45 Minutes • Little Heat



Chicken Thighs



Mississippi
Style Spice Mix



Salad Potatoes



Garlic Clove



Corn on the Cob



BBQ Sausage



Chives



Soured Cream



Coleslaw Mix



Mayonnaise



Brioche Hot Dog Bun



BBQ Sauce

Before you start

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

Basic cooking tools, you will need:

Mixing Bowl, Two Baking Trays, Foil and Frying Pan.

Ingredients

	2P	3P	4P
Chicken Thighs**	4	6	8
Mississippi Style Spice Mix	1 pot	1½ pots	2 pots
Salad Potatoes**	1 small pack	1 large pack	2 small packs
Garlic Clove**	1 clove	2 cloves	2 cloves
Corn on the Cob**	2	3	4
BBQ Sausage 14)**	2	3	4
Chives**	½ bunch	¾ bunch	1 bunch
Soured Cream 7)**	75g	100g	150g
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
BBQ Sauce 13)	2 sachets	3 sachets	4 sachets

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	836g	100g
Energy (kJ/kcal)	6067 / 1450	726 / 174
Fat (g)	82	10
Sat. Fat (g)	26	3
Carbohydrate (g)	109	13
Sugars (g)	26	3
Protein (g)	64	8
Salt (g)	3.33	0.40

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. Prep the Meat

Preheat your oven to 200°C, if you're not using a BBQ. Pop the **chicken thighs** in a bowl, add the **Mississippi style spice** and a drizzle of **oil**. Season with **salt** and **pepper**. Rub the **spice** into the **chicken** making sure to coat it all. Cover with cling film and set aside in the fridge until you're ready to cook it. **IMPORTANT:** Remember to wash your hands after handling raw meat.



4. Cook the Meat

If you're not using your BBQ for your **chicken** or **sausages**. Pop the **sausages** on a baking tray. Roast in your oven for 18-20 mins. **IMPORTANT:** The sausages are cooked when no longer pink in the middle. Meanwhile, heat a large frying pan on medium-high heat (no oil). Lay the **chicken thighs** in the pan and fry until they are starting to char on the outside and are cooked through, 6-7 mins each side. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Alternatively, you could BBQ the meat... weather permitting!



2. Start the Potatoes

Halve the **potatoes**. Pop the on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Roast on the top shelf of the oven until golden, 20-25 mins turn halfway through cooking. Peel the **garlic clove(s)** and pop into foil with a drizzle of **oil** and scrunch to enclose it. Roast the **garlic** on the baking tray next to the **potatoes** in your oven until soft, 10-12 mins. Then leave on the side to cool.



5. Finishing Touches

While everything cooks, finely snip the **chives** with scissors. Mash the **roasted garlic** with a fork until smooth. In a small bowl, mix the **soured cream**, **roasted garlic** and **half** the **chives**. Taste and season with **salt** and **pepper**. In another bowl, combine the **slaw mix** with **half** the **mayo**. Season with **salt** and **pepper**. Mix well and pop into the fridge until ready to eat. 3 mins before everything is cooked, pop the **hot dog buns** into the oven to warm through.



3. Corn Time

Halve the **corn on the cobs** by running a knife firmly around the middle then snapping in half with your hands. Lay out 1 piece of tin foil per **corn on the cob half**, put a piece of **corn** in one of the pieces of foil and drizzle over some **oil**. Season with **salt** and **pepper** and scrunch the tin foil to make a **parcel** - repeat for the other **corn on the cobs**. Pop the **corn on the cob parcels** on a baking tray and bake in your oven until tender, 20-25 mins. You can also pop the **parcels** on the BBQ if you prefer!



6. Time to Serve

Pop the **chicken** onto a serving plate. Serve the **hot dogs** in the **buns** with the **BBQ sauce** and **mayonnaise** on top. Serve the **sweetcorn** alongside. Pop the **potatoes** into a serving dish and drizzle over the **soured cream and garlic dressing**. Sprinkle the remaining **chives** over the **potatoes**. Serve with the **coleslaw** alongside.

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.