



# SAUSAGE HOTPOT

with a Crispy Potato Top and Garlicky Broccoli



## HELLO ROSEMARY

*In Ancient Greece rosemary was thought to strengthen the memory.*



Potato



Pork & Oregano Sausage Meat



Leek



Garlic Clove



Rosemary



Crème Fraîche



Panko Breadcrumbs



Hard Italian Cheese



Finely Chopped Tomatoes



Worcester Sauce



Chicken Stock Powder



Tenderstem® Broccoli

MEAL BAG



Hands on: **25** mins  
Total: **35** mins

**4.5** of your  
**5** a day

**1** Family Box

It's often assumed that 'hotpot' refers to the earthenware pot that is traditionally used to cook casseroles in British cuisine, but it is actually more likely to be connected with what lies within, which would have been a 'hodge-podge' or jumble of ingredients. Comforting, creamy and packed with flavour, we've topped our hotpot with a crispy cheesy mash. Trust us, this dish is a winner.



## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan** (with a **Lid**), **Colander**, **Large Frying Pan** (with a **Lid**), **Fine Grater** (or **Garlic Press**), **Potato Masher** and **Ovenproof Dish**. Now, let's get cooking!



### 1 BOIL THE POTATO

Put a large saucepan of water with a pinch of salt on to boil. Chop the **potato** into 2cm chunks (no need to peel). Add to the pan and boil for 15-20 mins, then drain in a colander (don't worry if it breaks up). **★ TIP:** *The potato is cooked when you can easily slip a knife through.* Once drained, pop the **potato** back in the pan and cover with a lid, keep to one side.



### 2 COOK THE SAUSAGE

Meanwhile, shape the **sausage meat** into bite-sized pieces. Heat a drizzle of **oil** in a large frying pan on medium-high heat and add the **sausage pieces**. Cook, turning carefully occasionally until browned, 7-8 mins.



### 3 DO THE PREP

Remove the root and dark top from the **leek**, halve lengthways and slice into 1cm thick half moons. Peel and grate the **garlic** (or use a garlic press). Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). Mix the **rosemary** into the **crème fraîche**. In another small bowl, mix the **panko breadcrumbs** with the **hard Italian cheese** and the **olive oil** (see ingredients for amount).



### 4 SIMMER THE HOTPOT

Once the **sausage** is brown, add the **leek** to the pan. Stir and cook until softened, 5 mins. Add **half** the **garlic**, cook for 1 minute more, then add the **chopped tomatoes** and **Worcester sauce**. Bring to a simmer and stir in the **stock**. Lower the heat to medium, cook uncovered until thickened, 15 mins. **★ TIP:** *If the pan is too small, just remove the sausage to a plate while you cook the leek and add it back in when the leek is soft.*



### 5 ASSEMBLE

While the **hotpot** is simmering, mash the **potato** and then mix in the **rosemary crème fraîche**. Season with **salt** and **pepper** to taste. Preheat your grill to medium-high. When the **hotpot** is ready, pour into an ovenproof dish. Spoon the **potato** in blobs over the top, then carefully spread until evenly covered. Sprinkle over the **cheesy breadcrumbs**. Grill until golden, 3-4 mins. Watch closely so it doesn't burn. Wash your frying pan.



### 6 FINISH AND SERVE!

Heat a drizzle of **oil** in the clean frying pan over medium heat. Add the **broccoli** with a pinch of **salt** and **black pepper**. Stir-fry for 2 mins, then add the remaining **garlic** and a splash of **water**. Cover with a lid or foil, cook until the **broccoli** is soft, 4-5 mins. Remove the **sausage hotpot** from your grill and spoon into bowls with some **broccoli** on the side. **ENJOY!**

## 2-4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato	1 pack	1 pack	2 packs
Pork & Oregano Sausage Meat 13) 14)	300g	450g	600g
Leek	1	1	1
Garlic Clove	2	3	4
Rosemary	½ sprig	1 sprig	1 sprig
Crème Fraîche 7)	¾ pouch	¾ pouch	1 pouch
Panko Breadcrumbs 13)	½ pot	¾ pot	1 pot
Hard Italian Cheese 7)	1 pack	1 pack	2 packs
Olive Oil*	1½ tbsp	2 tbsp	3 tbsp
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Worcester Sauce	½ sachet	¾ sachet	1 sachet
Chicken Stock Powder	½ pot	½ pot	1 pot
Tenderstem® Broccoli	1 small pack	1 large pack	2 small packs

\*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 807G	PER 100G
Energy (kcal)	914	113
(kJ)	3822	473
Fat (g)	52	6
Sat. Fat (g)	20	3
Carbohydrate (g)	74	9
Sugars (g)	15	2
Protein (g)	41	5
Salt (g)	3.27	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

### ALLERGENS

7) Milk 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.

### 👍 THUMBS UP OR THUMBS DOWN?

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HelloFresh UK

The Fresh Farm  
60 Worship St, London EC2A 2EZ

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