



# Smoked Sausages in Brioche Buns

with BBQ Baked Beans and Cheesy Wedges

Family 35 Minutes • 1 of your 5 a day

8



Potatoes



Hickory Smoked Sausage



Cannellini Beans



Tomato Passata



Central American Style Spice Mix



Chicken Stock Paste



Cheddar Cheese



Brioche Hot Dog Bun



BBQ Sauce



Mayonnaise



Ketchup

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Sieve, Bowl, Saucepan, Grater.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Hickory Smoked Sausage <b>14</b> **	2	3	4
Cannellini Beans	1 carton	1½ cartons	2 cartons
Tomato Passata	1 carton	1½ cartons	2 cartons
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Sugar*	½ tsp	¾ tsp	1 tsp
Chicken Stock Paste	10g	15g	20g
Cheddar Cheese <b>7</b> **	30g	45g	60g
Brioche Hot Dog Bun <b>7</b> <b>8</b> <b>11</b> <b>13</b> **	2	3	4
BBQ Sauce <b>13</b>	2 sachets	3 sachets	4 sachets
Mayonnaise <b>8</b>	1 sachet	2 sachets	2 sachets
Ketchup <b>10</b>	1 sachet	2 sachets	2 sachets

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	709g	100g
Energy (kJ/kcal)	4131/987	583/139
Fat (g)	39	5
Sat. Fat (g)	17	2
Carbohydrate (g)	120	17
Sugars (g)	23	3
Protein (g)	36	5
Salt (g)	5.21	0.74

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 10) Celery 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

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You can recycle me!



## Cook the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). 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*. Roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through.



## Finish the Prep

Meanwhile, coarsely grate the **cheese**. Slice the **brioche buns** lengthways through the middle (but not all the way through).



## Bake the Sausages

Pop the **sausages** onto a baking tray and roast on the middle shelf of your oven 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 no longer pink in the middle.*



## Last Touches

When 5 mins of cooking time remain, sprinkle the **cheese** over the **wedges** and return to the oven to allow it to melt, 4-5 mins. Pop the **buns** onto the middle shelf to warm through, 2-3 mins. Reheat the **beans** if necessary and season to taste with **salt** and **pepper**. (If anyone doesn't want **BBQ sauce**, serve their **beans** before the next step).



## Cook the Beans

Meanwhile, drain and rinse the **cannellini beans** in a sieve. Pop **one third** of the **beans** into a bowl and crush them with the back of a fork. Pop all the **beans** (whole and mashed) into a small saucepan. Stir through the **tomato passata**, **Central American style spice mix**, **sugar** (see ingredients for amount) and **chicken stock paste**. Put onto medium-high heat and bring to a boil, then reduce the heat to a simmer. Cook until thickened, 8-10 mins. Add a splash of **water** if it becomes too dry.



## Time to Serve

Stir the **BBQ sauce** through the **beans**, then share between your plates. Pop the **cheesy wedges** alongside. Put a **sausage** in each **bun** and squeeze over the **mayonnaise** and **ketchup**. **TIP:** *If you have any remaining ketchup or mayo, add it to the side for dipping.*

## 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.