



Smoked Sausages in Brioche Brioche Buns

with BBQ Baked Beans & Cheesy Wedges

Classic 30 Minutes • 1 of your 5 a day

10



Potatoes



Hickory Smoked Sausage



Cannellini Beans



Tomato Passata



Chicken Stock Paste



Cheddar Cheese



Brioche 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, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Hickory Smoked Sausage 14) **	2	3	4
Cannellini Beans	1 carton	1½ cartons	2 cartons
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Cheddar Cheese 7) **	30g	45g	60g
Brioche Bun 7) 8) 11) 13)	2	3	4
BBQ Sauce 13)	2 sachets	3 sachets	4 sachets
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Ketchup 10)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	706g	100g
Energy (kJ/kcal)	4025/962	570/136
Fat (g)	38	5
Sat. Fat (g)	16	2
Carbohydrate (g)	118	17
Sugars (g)	20	3
Protein (g)	35	5
Salt (g)	5.07	0.72

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Wedge It

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway. **TIP:** Use two baking trays if necessary, you want the wedges nicely spread out.



Finish the Prep

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 they are no longer pink in the middle.



Last Touches

When there are 5 mins of cook time remaining, 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.



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 and stir through the **tomato passata** 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

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). Stir through the **BBQ sauce**, then share the **beans** 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.