

# Smokey Posh Sausages

with Pickled Cucumber, Paprika Wedges and BBQ Beans

Street Food 50 Minutes • Little Spice • 3 of your 5 a day



Cucumber



Garlic Clove



Red Kidney Beans



Green Chilli



Cider Vinegar



Potatoes



Smoked Paprika



Hickory Smoked Sausages



Streaky Bacon



Echalion Shallot



Tomato Passata



Chicken Stock Paste



BBQ Sauce



Brioche Hot Dog Bun



Soured Cream



## Before you start

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

## Cooking tools, you will need:

Spoon, Grater, Medium Bowl, Frying Pan, Baking Tray, Saucepan and Sieve.

## Ingredients

	2P	3P	4P
Cucumber**	½	¾	1
Garlic Clove**	2	3	4
Red Kidney Beans	1 carton	1 ½ cartons	2 cartons
Green Chilli**	½	1	1
Sugar for the Pickle*	1 tsp	1 ½ tsps	2 tsps
Cider Vinegar <b>14)</b>	1 sachet	1 sachet	2 sachets
Potatoes**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Hickory Smoked Sausages** <b>14)</b>	2	3	4
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Echalion Shallot**	1	2	2
Sugar for the Onions*	½ tsp	½ tsp	1 tsp
Tomato Passata	1 carton	1 ½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Sugar for the Beans*	½ tsp	½ tsp	1 tsp
BBQ Sauce <b>13)</b>	2 sachets	3 sachets	4 sachets
Brioche Hot Dog Bun <b>7) 8) 11) 13)</b>	2	3	4
Soured Cream <b>7)**</b>	75g	120g	150g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	859g	100g
Energy (kJ/kcal)	4517 / 1080	526 / 126
Fat (g)	44	5
Sat. Fat (g)	20	2
Carbohydrate (g)	121	14
Sugars (g)	25	3
Protein (g)	41	5
Salt (g)	4.85	0.57

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 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.

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The Fresh Farm

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## Start the Prep

Preheat your oven to 200°C. Trim the **cucumber** (see ingredients for amount) and thinly slice. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **red kidney beans** in a sieve. Halve the **chilli** lengthways, deseed then finely chop. Pop the **sugar for the pickle** (see ingredients for amount) and the **cider vinegar** into a medium bowl. Season with **salt** and stir to dissolve the **sugar**. Add the sliced **cucumber**. Gently toss to coat and set aside.



## Make the Onions

Half, peel and thinly slice the **shallot**. Heat a splash of **oil** in a medium frying pan over medium-low heat. Once hot, add the **shallot** and season with **salt**. Cook until very soft and starting to colour, 12-15 mins, stirring occasionally. **TIP:** Add a splash of water if needed to colour them evenly. When golden, stir in the **sugar for the onions** (see ingredient for amount) and cook for another min, then remove from the heat.



## Roast the Wedges

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 sprinkle over the **smoked paprika**. Toss to coat then spread out in a single layer. **TIP:** Use two baking trays if necessary. When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Fry the Beans

Heat a drizzle of **oil** in a medium saucepan on medium heat and add the **garlic** and **half the chilli**. Cook for 1 min, then add **half the kidney beans**. Mash until broken up, then add the **passata**, **chicken stock paste** and remaining **kidney beans**. Season with **salt**, **pepper** and the **sugar for the beans** (see ingredients for amount). Bring to the boil and simmer until the **beans** are thick, 5-6 mins. Once thick, remove from the heat and stir in the **BBQ sauce**. Taste and season with **salt** and **pepper** if needed.



## Sausage Time

Meanwhile, carefully wrap each **sausage** 'top to toe' in two rashers of **bacon**. Place them on another baking tray with a little **oil** drizzled on top. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Pop the **sausages** on the middle shelf of the oven. Roast until the **bacon** is golden and the sausages are cooked through, 20-25 mins. Turn halfway through. **IMPORTANT:** The sausages are cooked when no longer pink in the middle.



## Assemble

Once everything is cooked, cut open your **brioche rolls** by slicing two thirds of the way through the centre. Pop on the middle shelf of the oven to toast, 1-2 mins. Spread a little **soured cream** into the **brioche rolls**, then put a **sausage** into each. Spoon the **sticky shallots** over the top. Add some more **soured cream** and a sprinkle of remaining **chilli** (for those who like it hot). Serve on plates with the **wedges**, **beans** and **cucumber pickle** on the side.

## 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.