



Smoky Sausage Skewers with Roasted Garlic Slaw & Cheesy Wedges

Classic 45 Minutes • 1 of your 5 a day

5



Potatoes



Smoked Paprika



Bell Pepper



Spring Onion



Garlic Clove



Cheddar Cheese



Honey Mustard Sausages



BBQ Sauce



Bamboo Skewers



Coleslaw Mix



Mayonnaise

Before you start

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

Cooking tools, you will need:

Baking Tray, Grater, Large Bowl, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Bell Pepper***	1	2	2
Spring Onion**	1	2	2
Garlic Clove	2	3	4
Cheddar Cheese 7)**	30g	45g	60g
Honey Mustard Sausages 9) 14)**	4	6	8
BBQ Sauce 13)	2 sachets	3 sachets	4 sachets
Bamboo Skewers	4	6	8
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	571g	100g
Energy (kJ/kcal)	2861 /684	501 /120
Fat (g)	29	5
Sat. Fat (g)	11	2
Carbohydrate (g)	74	13
Sugars (g)	18	3
Protein (g)	28	5
Salt (g)	3.00	0.53

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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Wedge Time

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** and sprinkle over **half the smoked paprika**. Season with **salt and pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** Once your oven is hot, roast on the middle shelf until golden, 30-40 mins. Turn halfway through.



Roast the Skewers

Pop the **skewers** onto a lined baking tray and bake on the top shelf of your oven until cooked, 20-25 mins. **IMPORTANT: The sausages are cooked when they are no longer pink in the middle.**



Prep the Veg

Meanwhile, halve the **bell pepper** and discard the core and seeds. Chop into 2cm sized chunks. Trim and thinly slice the **spring onion**. Peel the **garlic cloves** and pop into a square of foil with a drizzle of **oil** and scrunch to enclose it. Roast on the same baking tray as the **wedges** until soft, 10-12 mins. Coarsely grate the **cheese**.



Finish Off

Once the **garlic** is cooked, remove from the foil and mash with a fork. Pop into a bowl with the **coleslaw mix** and **mayonnaise**. Season with **salt and pepper** and mix well to combine. Set aside. Once everything has 5 mins left, evenly sprinkle the **grated cheese** and **spring onion** over the **wedges** and return to the oven to cook until the **cheese** is melted, 3-4 mins.



Make your Skewers

Chop the **sausages** into bite-sized pieces (about 2cm). Pop them into a large bowl with the **chopped pepper**, remaining **smoked paprika** and **half of the BBQ sauce**. Mix it all together with your hands to coat evenly. Thread the **pepper** and **sausage chunks** onto the **skewers**, alternating between the two. **TIP: You are aiming for two skewers per person.** **IMPORTANT: Wash your hands after handling raw meat.**



Time to Serve

Once everything is cooked, pop 2 **skewers** per person onto your plates. Share the **cheesy wedges** alongside and finish with the **roasted garlic coleslaw** and a dollop of leftover **BBQ sauce**.

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.