



# Gochujang and Honey Glazed Sausages with Sesame Chips and Coriander Slaw

Classic 35-40 Minutes • Medium Spice

9



Potatoes



Roasted White Sesame Seeds



Cumberland Sausages



Coriander



Coleslaw Mix



Mayonnaise



Gochujang Paste



Honey



Cumberland Sausages

### Pantry Items

Oil, Salt, Pepper

### CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted White Sesame Seeds <b>3</b>	5g	7g	10g
Cumberland Sausages** <b>14</b>	4	6	8
Coriander**	1 bunch	1 bunch	1 bunch
Coleslaw Mix**	120g	180g	240g
Mayonnaise <b>8</b> <b>9</b>	64g	96g	128g
Gochujang Paste <b>11</b>	30g	50g	60g
Honey	15g	22g	30g
Cumberland Sausages** <b>14</b>	4	6	8

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

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	471g	100g	595g	100g
Energy (kJ/kcal)	2946/699	621/148	4410/1054	741/177
Fat (g)	38.9	8.3	67.6	11.3
Sat. Fat (g)	10.6	2.3	20.3	3.4
Carbohydrate (g)	69.1	14.7	77.8	13.1
Sugars (g)	16.7	3.5	17.9	3.0
Protein (g)	22.3	4.7	38.4	6.5
Salt (g)	3.33	0.71	5.10	0.86

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**3**) Sesame **8**) Egg **9**) Mustard **11**) Soya **14**) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **sesame seeds**, then season with **salt** and **pepper**. Toss to coat.



## Ready, Steady, Bake

Spread your **chips** out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Roast your Sausages

Meanwhile, pop the **sausages** onto another baking tray and bake on the middle shelf until golden brown and cooked through, 20-25 mins.

Turn halfway through. **IMPORTANT:** Wash your hands and equipment after handling raw sausages.

## CUSTOM RECIPE

If you've chosen to double up on **sausages**, cook the recipe in the same way, using another tray (if necessary).



## Make the Coriander Slaw

While everything cooks, roughly chop the **coriander** (stalks and all) and pop it into a large bowl.

Add the **coleslaw mix** and **three quarters** of the **mayo**. Season with **salt** and **pepper**, then mix to combine.



## Time for the Glaze

Once the **sausages** are cooked, remove the tray from the oven. **IMPORTANT:** The sausages are cooked when no longer pink in the middle.

Drizzle over the **gochujang paste** and **honey**. Turn the **sausages** so they are well coated in the **glaze**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



## Serve

Transfer the **gochujang and honey glazed sausages** to your plates.

Serve the **sesame chips** and **coriander slaw** alongside. Dollop any remaining **mayo** on the plate for dipping.

## Enjoy!