



Classic New York Style Hot Dogs with Caramelised Onions, Spiced Chips and Slaw

Classic 30-35 Minutes • Mild Spice • 1 of your 5 a day

5



Potatoes



Central American
Style Spice Mix



Cider Vinegar



Wholegrain Mustard



Coleslaw Mix



Hickory Smoked
Sausages



Onion



Brioche Hot
Dog Buns



Bacon Lardons

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Tomato Ketchup

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, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Cider Vinegar 14)	15ml	22ml	30ml
Wholegrain Mustard 9)	17g	26g	34g
Coleslaw Mix**	120g	180g	240g
Hickory Smoked Sausages** 14)	2	3	4
Onion**	1	1	2
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4
Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	553g	100g	598g	100g
Energy (kJ/kcal)	3252 / 777	588 / 141	3740 / 894	626 / 150
Fat (g)	26.0	4.7	35.2	5.9
Sat. Fat (g)	10.2	1.8	13.0	2.2
Carbohydrate (g)	98.0	17.7	98.9	16.5
Sugars (g)	19.7	3.6	19.7	3.3
Protein (g)	25.8	4.7	33.5	5.6
Salt (g)	2.70	0.49	3.93	0.66

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

Allergens

7) Milk **8)** Egg **9)** Mustard **11)** Soya **13)** Cereals containing gluten **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** and sprinkle over the **Central American style spice mix**. Season with **salt** and **pepper**, then toss to coat. Spread 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.



Caramelize the Onions

Meanwhile, halve, peel and thinly slice the **onion**.

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **onion** and season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Fry, stirring occasionally, until golden, 8-10 mins.

CUSTOM RECIPE

If you've chosen to add **bacon** to your meal, put the pan on medium-high heat instead. Add the **bacon** and stir-fry until golden, 4-5 mins. Next, turn the heat to medium and add the **onions** to the pan, then continue as instructed. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Make the Slaw

While the **chips** cook, in a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts) with **half the wholegrain mustard** (add less if you prefer things milder). Mix until well combined.

Add the **coleslaw** to the **dressing** and toss to combine. Taste and season with **salt** and **pepper** if needed, then set aside.



Warm the Buns

A few mins before everything's cooked, slice the **buns** top down through the middle (but not all the way through) and put them into the oven to warm through, 2-3 mins.

When everything's ready, transfer the **warmed buns** to your plates. Spread the remaining **mustard** inside each **bun** if you'd like to.



Bake the Sausages

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. They're cooked when no longer pink in the middle.



Serve

Add a **sausage** to each **bun**, then top with the **caramelised onions**. Drizzle over the **ketchup** (see pantry for amount).

Serve the **spiced chips** and **slaw** alongside.

Enjoy!