

Haunted Hot Dogs and Spiced Chips with Crispy Onions and Roasted Garlic Slaw

Halloween 30-35 Minutes • Mild Spice







Potatoes





Central American Style Spice Mix



Garlic Clove







Mayonnaise

Coleslaw Mix



Brioche Hot Dog Buns



BBQ Sauce



Crispy Onions

Pantry Items

Oil, Salt, Pepper, Tomato Ketchup

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

Cooking tools

Baking tray, aluminium foil, bowl and kitchen scissors.

Ingredients

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Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets	
Garlic Clove**	2	3	4	
Hickory Smoked Sausages** 14)	2	3	4	
Coleslaw Mix**	120g	180g	240g	
Mayonnaise 8) 9)	32g	48g	64g	
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4	
BBQ Sauce	48g	80g	96g	
Crispy Onions 13)	1 sachet	2 sachets	2 sachets	
Pantry	2P	3P	4P	
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	514g	100g
Energy (kJ/kcal)	3450 /825	671/160
Fat (g)	28.3	5.5
Sat. Fat (g)	11.4	2.2
Carbohydrate (g)	105.3	20.5
Sugars (g)	19.0	3.7
Protein (g)	25.4	4.9
Salt (g)	3.09	0.60

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.

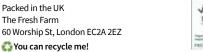
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook your Chips

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 them onto a large baking tray. Drizzle with oil, 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.



Bake the 'Fingers'

Meanwhile, pop the garlic (unpeeled) into a small piece of foil with a drizzle of oil and scrunch to enclose it.

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

Halfway through cooking, remove the garlic parcel and turn the sausages. IMPORTANT: Wash your hands and equipment after handling raw meat. The sausages are cooked when no longer pink in the middle.



Mix your Slaw

While everything's in the oven, in a medium bowl, combine the coleslaw mix and mayonnaise.

Season with salt and pepper, then set your slaw aside.

Slice the **buns** top down through the middle (but not all the way through).



Warm the Buns

A few mins before the chips and sausages are ready, slide the **buns** into the oven to warm through, 2-3 mins.

Once the garlic has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Mix it into the slaw.



Nail in the Coffin

When the sausages are ready, remove from the oven.

Carefully add a small amount of BBQ sauce to one end of each sausage. Spread it out a little to resemble a 'nail' at the end of a 'finger'.



Serve up a Fright

When everything's ready, transfer the buns to your plates.

Spread some ketchup (see pantry for amount) and the remaining BBQ sauce into each bun.

Fill each **bun** with a **sausage 'finger'**. Drizzle some more ketchup on the end of the sausage (the opposite end to the 'nail') so it looks like the finger has been severed! Sprinkle over the **crispy onions**.

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

Enjoy!