



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

Halloween 30-35 Minutes • Mild Spice

10



Potatoes



Central American
Style Spice Mix



Garlic Clove



Hickory Smoked
Sausages



Coleslaw Mix



Mayonnaise



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** are hot!

Cooking tools

Baking tray, aluminium foil, bowl and kitchen scissors.

Ingredients

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 for uncooked ingredient	Per serving	Per 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

 You can recycle me!



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.



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**.



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.



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'.



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).



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!