



Firecracker Sausage Bites

with a Spicy Breadcrumb Sprinkle

Special Sides 20–25 Minutes • Medium Spice

1A

Find all your unchilled Market items in bag A.



Garlic Clove



Pork and Oregano Sausage Meat



Thai Style Spice Blend



Breadcrumbs



Sriracha Sauce



Ketjap Manis

Pantry Items
Oil, Salt, Pepper

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

Garlic press, bowl, baking tray and frying pan.

Ingredients

Ingredients	Quantity
Garlic Clove**	1
Pork and Oregano Sausage Meat** 14)	340g
Thai Style Spice Blend 3)	1 sachet
Breadcrumbs 13)	10g
Sriracha Sauce	30g
Ketjap Manis 11)	50g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2275 /544	1043 /249
Fat (g)	30.8	14.1
Sat. Fat (g)	12.7	5.8
Carbohydrate (g)	35.2	16.1
Sugars (g)	20.0	9.2
Protein (g)	24.8	11.3
Salt (g)	4.55	2.08

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

Allergens

3) Sesame 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, cereals containing 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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2



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Bring on the Sausage Bites

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and grate the **garlic** (or use a garlic press).
- In a large bowl, combine the **garlic, sausage meat** and **half** the **Thai style spice blend** (add less if you'd prefer things milder). Roll into 12-15 even-sized balls. Pop the **meatballs** onto a baking tray.
- When the oven is hot, bake on the top shelf until browned on the outside and cooked through, 10-12 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw mince. The meatballs are cooked when no longer pink in the middle.*

Prep the Spicy Sprinkle

- Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the remaining **Thai style spice blend** and the **breadcrumbs**. Fry, stirring regularly, until lightly toasted, 3-4 mins. **TIP:** *Watch it like a hawk as they can burn easily.*
- Once cooked, transfer the **spicy sprinkle** to a bowl and set aside.

Finish and Serve

- Once the **meatballs** are cooked, return the (now empty) frying pan to medium heat (no oil). Once hot, add the **baked meatballs, sriracha sauce** and **ketjap manis**, then cook until slightly thickened and sticky, 1-2 mins.
- Transfer the **sausage bites** to a serving dish and scatter over the **spicy sprinkle** to finish.

Enjoy!