



# Classic New York Style Hot Dogs

with Caramelised Onions, Spiced Chips and Slaw

Make Kid Friendly 35-40 Minutes • Mild Spice • 1 of your 5 a day

3



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 <b>14)</b>	15ml	22ml	30ml
Wholegrain Mustard <b>9)</b>	17g	25g	34g
Coleslaw Mix**	120g	180g	240g
Hickory Smoked Sausages** <b>14)</b>	2	3	4
Onion**	1	1	2
Brioche Hot Dog Buns <b>7) 8) 11) 13)</b>	2	3	4
Bacon Lardons**	90g	120g	180g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
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	3.92	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, mollusc, 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. Be careful when adding water to hot pans while cooking.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

You can recycle me!

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



## 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.

**Making this kid friendly?** Keep half the chips plain without the spice.



## Caramellise 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**. Fry, stirring occasionally, until golden, 8-10 mins.

### CUSTOM RECIPE

If you're adding **bacon**, add it to the pan with the **onions**. Fry for the same amount of time, then continue as instructed. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it 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 **mustard** if you prefer). 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.

**Making this kid friendly?** Set aside some slaw without the dressing.



## Warm the Buns

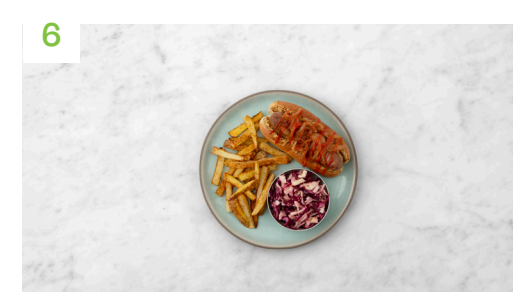
A few mins before everything's cooked, slice the **buns** top down through the middle (but not all the way through) and put them into the oven to warm through, 2-3 mins.

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!