



# Crispy Onion Topped BBQ Hot Dogs with Chips and Roasted Garlic Slaw

American Diner 30-35 Minutes

10



Potatoes



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.

## Cooking tools

Baking tray, aluminium foil, bowl and kitchen scissors.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Hickory Smoked Sausages** <b>14</b>	2	3	4
Coleslaw Mix**	120g	180g	240g
Mayonnaise <b>8</b> <b>9</b>	32g	48g	64g
Brioche Hot Dog Buns <b>7</b> <b>8</b> <b>11</b> <b>13</b>	2	3	4
BBQ Sauce	48g	80g	96g
Crispy Onions <b>13</b>	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)	3403 / 813	667 / 159
Fat (g)	27.9	5.5
Sat. Fat (g)	11.3	2.2
Carbohydrate (g)	104.2	20.4
Sugars (g)	18.8	3.7
Protein (g)	24.6	4.8
Salt (g)	2.72	0.53

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

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

Slide them into the oven to warm through, 2-3 mins.



## Bake the Sausages

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

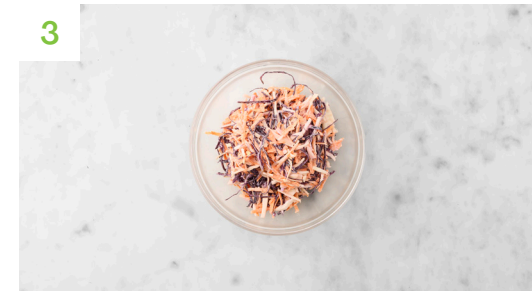
Put the **sausages** and **garlic parcel** onto another baking tray and bake on the middle shelf until golden brown and cooked through, 20-25 mins.

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.



## Finish Up

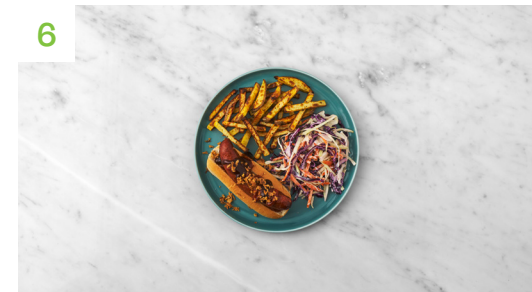
Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Mix it into the **slaw**.



## 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.



## Serve Up

When everything's ready, transfer the **buns** to your plates. Fill the **buns** with the **sausages**.

Drizzle over the **BBQ sauce** and the **ketchup** (see pantry for amount), then sprinkle on the **crispy onions**.

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

Enjoy!