



Hot Honey Hot Dog and French Fries

with Ranch Drizzle and Rocket Salad

Classic 30-35 Minutes • Mild Spice

38



Potatoes



British Hickory Smoked Sausages



Brioche Hot Dog Buns



Hot Sauce



Honey



Ranch Dressing



Wild Rocket



Balsamic Glaze

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 and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
British Hickory Smoked Sausages** 14)	2	3	4
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4
Hot Sauce	30g	50g	60g
Honey	15g	22g	30g
Ranch Dressing 7) 8) 9)	30g	60g	60g
Wild Rocket**	20g	40g	40g
Balsamic Glaze 14)	12ml	18ml	24ml

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	453g	100g
Energy (kJ/kcal)	3243 / 775	716 / 171
Fat (g)	27.2	6.0
Sat. Fat (g)	10.4	2.3
Carbohydrate (g)	97.7	21.6
Sugars (g)	20.9	4.6
Protein (g)	23.6	5.2
Salt (g)	2.45	0.54

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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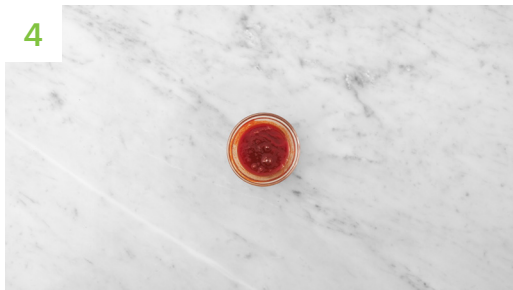
Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** 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. Turn halfway through.



Hey Honey

In a small bowl, mix together the **hot sauce** and **honey** to make your **hot honey glaze**.



Bake the Sausages

Meanwhile, pop the **sausages** onto a 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 meat. They're cooked when no longer pink in the middle.



Finishing Touches

Just before everything's ready, pop the **buns** onto a baking tray and into the oven to warm through, 2-3 mins.



Bun Time

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



Load up and Serve

Pop the **buns** onto your plates. Spread the **ranch** inside the **buns** and fill with the **sausages**. Drizzle over the **hot honey sauce** to finish.

Serve the **rocket** and **fries** alongside.

Drizzle the **balsamic glaze** over the **rocket** and serve the **fries** with **ketchup** (see pantry for amount) for dipping.

Enjoy!