

Oktoberfest Bacon Wrapped Currywurst

with Caramelised Onion, Pommies Frites and Mustard Dressed Slaw

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day



Potatoes



Onion



British Streaky Bacon



British Hickory Smoked Sausages



Tomato Puree



Curry Powder Mix



Mango Chutney



Cider Vinegar



Wholegrain Mustard



Coleslaw Mix



Brioche Hot Dog Buns

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, 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

Saucepan, baking tray and bowl.

Ingredients

| Ingredients | 2P | 3P | 4P |
|--|-----------|-----------|-----------|
| Potatoes | 450g | 700g | 900g |
| Onion | 1 | 1 | 2 |
| British Streaky Bacon** | 4 rashers | 6 rashers | 8 rashers |
| British Hickory Smoked Sausages** 14) | | | |
| Tomato Puree | 30g | 45g | 60g |
| Curry Powder Mix | 1 sachet | 1 sachet | 2 sachets |
| Mango Chutney | 40g | 60g | 80g |
| Cider Vinegar 14) | 15ml | 22ml | 30ml |
| Wholegrain Mustard 9) | 17g | 34g | 34g |
| Coleslaw Mix** | 120g | 240g | 240g |
| Brioche Hot Dog Buns 7) 8) 11) 13) | 2 | 3 | 4 |
| Pantry | 2P | 3P | 4P |
| Water for the Sauce* | 50ml | 75ml | 100ml |
| Sugar for the Dressing* | 1 tsp | 1½ tsp | 2 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 | Per serving | Per 100g |
|-------------------------|-------------|-------------|
| for uncooked ingredient | 643g | 100g |
| Energy (kJ/kcal) | 3856/922 | 600/143 |
| Fat (g) | 32.8 | 5.1 |
| Sat. Fat (g) | 13.1 | 2.0 |
| Carbohydrate (g) | 111.8 | 17.4 |
| Sugars (g) | 32.9 | 5.1 |
| Protein (g) | 31.6 | 4.9 |
| Salt (g) | 3.98 | 0.62 |


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.

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60 Worship St, London EC2A 2EZ



1 Give it a Fry

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) for your **pommes frites**. Halve, peel and thinly slice the **onion**.

Heat a drizzle of **oil** in a large saucepan on medium-high heat.

Once hot, add the **onion** and season with **salt, pepper** and a pinch of **sugar** (if you have any). Fry, stirring occasionally, until golden, 10-12 mins.



4 Make the Currywurst Sauce

Once the **onion** is soft and sweet, transfer to a bowl and set aside. Cover with a lid or foil to keep warm.

Pop the pan back on medium heat with a drizzle of **oil** if needed (no need to clean - there's a lot of flavour left in it from the onion).

Once hot, add the **tomato puree** and **curry powder** and cook, stirring, for 1 min.

Stir in the **mango chutney** and **water for the sauce** (see pantry for amount). Bring to a boil, then lower the heat and simmer until thickened, 2-3 mins.



2 Chip, Chip, Hooray

While the **onion** cooks, pop the **chips** 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.



5 Bring on the Slaw

Meanwhile, in a medium bowl, combine the **cider vinegar, wholegrain mustard, sugar** and **olive oil for the dressing** (see pantry for both amounts).

Add the **coleslaw** and mix together. Taste and season with **salt** and **pepper** if needed.

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.



3 Time to Bake

Meanwhile, wrap **2 rashers of bacon** around each **sausage** - starting at the top, spiral the **bacon** down the **sausage** so that it covers the whole thing.

Pop the **sausages** onto another baking tray. Bake on the middle shelf of your oven until golden and cooked through, 20-25 mins. Turn halfway through. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The sausages are cooked when no longer pink in the middle. Cook bacon thoroughly.



6 Stack up and Serve

When everything's ready, transfer the **buns** to your serving plates and lay a **sausage** into each.

Reheat the **currywurst sauce** if needed, adding a splash of **water** if it's a little too thick. Spoon over the **sausages** and finish with the **caramelised onions**.

Serve the **slaw** and your **pommes frites** alongside with a dollop of **ketchup** for dipping (see pantry for amount).

Enjoy!