



# Bonfire Night Hot Dog & Loaded Smoky Potatoes with Caramelised Onions and Coleslaw

Lunch 30-40 Minutes • 1 of your 5 a day • Veggie

15A

Find all your unchilled Market items in bag A.



Potatoes



Smoky Base Paste



British Hickory Smoked Sausages



Onion



Garlic Clove



Coleslaw Mix



Mayonnaise



Mature Cheddar Cheese



British Smoked Bacon Lardons



Honey



Brioche Hot Dog Buns

**Pantry Items**

Oil, Salt, Pepper, Sugar



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Bowl, baking tray, garlic press, frying pan and grater.

## Ingredients

Ingredients	Quantity
Potatoes	450g
Smoky Base Paste	1 sachet
British Hickory Smoked Sausages** 14)	2
Onion	1
Garlic Clove**	1
Coleslaw Mix**	120g
Mayonnaise 8) 9)	64g
Mature Cheddar Cheese** 7)	40g
British Smoked Bacon Lardons**	60g
Honey	30g
Brioche Hot Dog Buns 7) 8) 11) 13)	2

Pantry	Quantity
Sugar*	½ tsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4170 /997	666 /159
Fat (g)	42.6	6.8
Sat. Fat (g)	16.4	2.6
Carbohydrate (g)	108.7	17.4
Sugars (g)	29.4	4.7
Protein (g)	35.1	5.6
Salt (g)	4.14	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

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## Prep the Potatoes

- a) Preheat your oven to 220°C/200°C fan/gas mark 7.
- b) Slice the **potatoes** into 1cm thick rounds (no need to peel). Pop the **potato rounds** into a large bowl and add **half** the **smoky base paste**. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat
- c) Pop the **smoky potatoes** onto a large baking tray and spread out in a single layer. **TIP:** Use two baking trays if necessary.
- d) When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Mix the Slaw

- a) While the **onion** cooks, combine in a medium bowl the **coleslaw mix** and the **mayo**. Season with **salt** and **pepper**.
- b) Grate the **cheese**.
- c) When the **sausages** have 10 mins remaining in the oven, add the **lardons** to the **sausage** baking tray. Return to the oven and roast until golden, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



## Cook the Sausages

- a) Meanwhile, pop the **sausages** onto another baking tray.
- b) 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. The sausages are cooked when no longer pink in the middle.



## Prep the Buns

- a) When the **sausages** have 5 mins remaining in the oven, drizzle the **honey** over the **sausages** and sprinkle the **cheese** over the **potatoes**. Return to the oven for the remaining 5 mins. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.
- b) In the meantime, slice the **buns** down through the middle (but not all the way through) and pop them onto a baking tray and into the oven to warm through, 2-3 mins.



## Caramelize the Onions

- a) In the meantime, halve, peel and thinly slice the **onion**. Peel and grate the **garlic** (or use a garlic press).
- b) Heat a drizzle of **oil** in a large frying pan on medium heat.
- c) Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 10-12 mins.
- d) Once golden, add the remaining **smoky base paste**, the **garlic** and the **sugar** (see pantry for amount) and cook until caramelised, 1-2 mins more.



## Assemble and Serve

- a) Once cooked, pop the **honey glazed sausages** in the **warmed hot dog buns** and top with the **smoky caramelised onions**.
- b) Serve the **cheese loaded smoky potatoes** topped with the **bacon lardons**.
- c) Serve the **coleslaw** on the side to finish.

Enjoy!