



Pigs in Blankets & Stuffing Style Slaw Baguette

with Fig Jam, Sage and Crispy Onions

Festive Flavours 30-35 Minutes

14A

Find all your unchilled Market items in bag A.



British Streaky Bacon



British Cumberland Sausages



SlooOW Stone Oven White Baguette



Sage



Crispy Onions



Mayonnaise



Chicken Stock Paste



Fig Jam



Coleslaw Mix



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, rolling pin and bowl.

Ingredients

Ingredients	Quantity
British Streaky Bacon**	8 rashers
British Cumberland Sausages** 14	4
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Sage**	1 bunch
Crispy Onions 13)	2 sachets
Mayonnaise 8) 9)	96g
Chicken Stock Paste	10g
Fig Jam	40g
Coleslaw Mix**	120g

**Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3633 /868	1011 /242
Fat (g)	62.5	17.4
Sat. Fat (g)	19.7	5.5
Carbohydrate (g)	43.8	12.2
Sugars (g)	16.4	4.6
Protein (g)	31.9	8.9
Salt (g)	5.95	1.65

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame **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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Wrap the Sausages

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

b) Wrap **two rashers** of **bacon** around each **sausage**. Starting at the top, spiral the **bacon** down the **sausage** so that it covers the whole thing. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*



Season the Mayo

a) In the meantime, pick the **sage leaves** from their stalks and roughly chop (discard the stalks).

b) Crush the **crispy onions** in the unopened sachet using a rolling pin.

c) In a medium bowl, combine the **sage**, **crispy onions**, **mayo** and **chicken stock paste**. Season with **pepper**.



Into the Oven

a) Pop the **sausages** onto a baking tray.

b) When the oven is hot, bake on the middle top of your oven until golden brown and cooked through, 20-25 mins. **IMPORTANT:** *The sausages are cooked when no longer pink in the middle. Cook bacon thoroughly.*



Make the Stuffing Style Slaw

a) Spread **one third** of the **mayo mixture** over both **bases** of your **baguette halves**. Spread the **fig jam** onto both **lids**.

b) Add the **coleslaw mix** to the remaining **mayo mixture** and stir to coat.



Bake the Bread

a) Meanwhile, remove the **bread** from the packaging and pop onto another baking tray.

b) Bake on the middle shelf of your oven until toasted and golden, 10-12 mins. Once baked, allow to cool, 5 mins.

c) Once cooled, slice the **baguette** in half lengthways, then in half again widthways.



Serve Up a Festive Treat

a) Once the **pigs in blankets** are cooked, cut them in half lengthways.

b) Place **4 pigs in blankets halves** onto each **baguette base**, then share **half** the **stuffing style slaw** on top.

c) Sandwich on the **baguette lids** and serve any remaining **stuffing mayo slaw** on the side to finish.

Enjoy!

