



Cheesy Loaded Sausages in Buns

with Sticky Onions, Paprika Wedges and Rocket Salad

Classic 40-45 Minutes • Mild Spice • 1 of your 5 a day

9



Potatoes



Smoked Paprika



Hickory Smoked Sausage



Onion



Mature Cheddar Cheese



Brioche Hot Dog Bun



Sriracha



Rocket



Mature Cheddar Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Mayonnaise, Olive Oil

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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, grater, frying pan and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Hickory Smoked Sausage** 14)	2	3	4
Onion**	1	1	2
Mature Cheddar Cheese** 7)	30g	40g	60g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Sriracha	15g	30g	30g
Rocket**	20g	40g	40g
Mature Cheddar Cheese** 7)	30g	40g	60g

Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	508g	100g	523g	100g
Energy (kJ/kcal)	3584 / 857	705 / 168	3845 / 919	734 / 175
Fat (g)	39.7	7.8	45.0	8.6
Sat. Fat (g)	14.0	2.8	17.3	3.3
Carbohydrate (g)	86.4	17.0	86.5	16.5
Sugars (g)	14.3	2.8	14.3	2.7
Protein (g)	28.4	5.6	32.2	6.2
Salt (g)	2.43	0.48	2.71	0.52

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

Allergens

7) Milk 8) Egg 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, milk, egg, mustard, celery, soya, 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.

Contact

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Roast the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.
Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, sprinkle over the **smoked paprika**, then season with **salt** and **pepper**.

Toss to coat, then spread out in a single layer.

TIP: Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Caramelize the Onion

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 8-10 mins.

Add the **sugar** (see pantry for amount) and cook until caramelised, 1-2 mins more.



Bring on the Sausages

Meanwhile, pop the **sausages** on another baking tray.

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 sausages. They're cooked when no longer pink in the middle.



Build your Hot Dogs

Once the **onion** is caramelised, divide the **mayo** (see pantry for amount) between the **buns** and spread it out evenly.

Add a **sausage** to each **bun** and top with your **onions** and a drizzle of **sriracha**.

Sprinkle over the **grated cheese** and return the **loaded buns** to the same tray used for the **sausages**.

Pop the baking tray onto the middle self of your oven until the **cheese** is melted and golden, 5 mins.

CUSTOM RECIPE

If you've chosen to double up on **Cheddar**, cook the recipe in the same way.



Prep Time

While the **wedges** and **sausages** cook, halve, peel and thinly slice the **onion**. Grate the **Cheddar cheese**.

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



Finish and Serve

Meanwhile, add the **olive oil for the dressing** (see pantry for amount) into a small bowl. Season with **salt**, **pepper** and add a pinch of **sugar**. Mix together.

Add the **rocket** to the bowl and toss to coat.

Pop a **loaded sausage bun** on each plate. Serve with the **wedges** and the **dressed salad** on the side.

Enjoy!