



Chilli Cheese Smoky Sausages on Brioche Buns

with Bacon Jam, Wedges and Slaw

Street Food 40 Minutes • Medium Spice • 1 of your 5 a day

34



Potatoes



Hickory Smoked Sausage



Bacon Lardons



Onion Marmalade



Beef Mince



Green Chilli



Worcester Sauce



Tomato Passata



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Brioche Hot Dog Buns



Cheddar Cheese

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Saucepan, Bowl, Grater and Spoon.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Hickory Smoked Sausage** 14)	2	3	4
Bacon Lardons**	60g	90g	120g
Onion Marmalade	40g	60g	80g
Water for the Jam*	1 tbsp	1½ tbsp	2 tbsp
Beef Mince**	120g	180g	240g
Green Chilli**	1	1	2
Worcester Sauce 13)	½ sachet	¾ sachet	1 sachet
Tomato Passata	½ carton	¾ carton	1 carton
Water for the Beef*	50ml	75ml	100ml
Mayonnaise 8)**	1 sachet	2 sachets	2 sachets
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Coleslaw Mix**	120g	180g	240g
Brioche Hot Dog 7) 8) 11) 13)	2	3	4
Cheddar Cheese** 7)	60g	90g	120g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	689g	100g
Energy (kJ/kcal)	4745/1134	690/165
Fat (g)	59	9
Sat. Fat (g)	26	4
Carbohydrate (g)	102	15
Sugars (g)	22	3
Protein (g)	50	7
Salt (g)	3.57	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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Roast

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out and roast on the top shelf until golden, 25-35 mins. Put the **hickory smoked sausages** on another tray and roast until golden brown, 20-25 mins. Turn both halfway.



Make the Coleslaw

Meanwhile, combine the **mayonnaise** and **red wine vinegar** in a bowl along with a pinch of **salt** and **pepper**. Add the **coleslaw mix** and toss to coat. Split open the **brioche buns** and grate the **cheese**.



Bacon Jam Time

Meanwhile, heat a drizzle of **oil** in a large saucepan on medium heat. When hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands after handling raw meat. Cook lardons thoroughly. Add the **onion marmalade** and **water for the jam** (see ingredients for amount) into the pan, bubble for 30 secs, then transfer to a bowl. Set aside.



Get Ready to Grill

When the **sausages** and **beef chilli** are ready, remove the tray with the **sausages** from the oven and preheat the grill to high (move the potatoes down to the bottom shelf). **IMPORTANT:** The **sausages** and **mince** are cooked when no longer pink in the middle. Put the **buns** on the baking tray and pop a **sausage** in each. Carefully spoon the **chilli** inside the **bun**, then sprinkle over the **cheese**. Grill until golden and bubbly, 3-4 mins.



Make the Chilli

Return the saucepan to high heat with a drizzle of **oil**. When hot, add the **beef mince** and cook until browned, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Break it up as it cooks. Discard any excess fat, then season. Meanwhile, thinly slice the **chilli**, then add **half** to the **browned mince** with the **Worcester sauce**. Evaporate the **sauce**, then stir in the **passata**, **water for the beef** (see ingredients for amount) and a pinch of **sugar**. Bring to the boil then reduce the heat and simmer until thickened, 8-10 mins.



Serve

Finish the **filled brioche buns** with a spoonful of **bacon jam** and a few slices of the remaining **chilli**. Serve with the **fries** and **slaw** divided between your plates. Don't be afraid to get messy!

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.