



# Classic New York Style Hot Dogs with Fried Onions, Spiced Chips and Slaw

10

Family 30-35 Minutes • Mild Spice • 1 of your 5 a day



Potatoes



Central American Style Spice Mix



Cider Vinegar



Wholegrain Mustard



Coleslaw Mix



Hickory Smoked Sausage



Onion



Brioche Hot Dog Bun



Mature Cheddar Cheese

### Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Tomato Ketchup

### CUSTOM RECIPE

If you chose to add or double up on dairy, 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, bowl and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Cider Vinegar <b>14)</b>	15ml	23ml	30ml
Wholegrain Mustard <b>9)</b>	25g	42g	50g
Coleslaw Mix**	120g	180g	240g
Hickory Smoked Sausage** <b>14)</b>	2	3	4
Onion**	1	1	2
Brioche Hot Dog Bun** <b>7) 8)</b> <b>11) 13)</b>	2	3	4
Mature Cheddar Cheese** <b>7)</b>	40g	60g	80g
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 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	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	557g	100g	577g	100g
Energy (kJ/kcal)	3209 /767	576 /138	3556 /850	616 /147
Fat (g)	26.8	4.8	33.8	5.9
Sat. Fat (g)	10.2	1.8	14.6	2.5
Carbohydrate (g)	93.5	16.8	93.6	16.2
Sugars (g)	19.7	3.5	19.8	3.4
Protein (g)	26.6	4.8	31.7	5.5
Salt (g)	3.05	0.55	3.43	0.59

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, 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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## 1 Chip, Chip Hooray

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).

Pop the **chips** onto a large baking tray. Drizzle with **oil** and sprinkle over the **Central American style spice mix** (add less if you'd prefer things milder). 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.



## 4 Fry the Onions

Meanwhile, halve, peel and thinly slice the **onion**.

Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **onion**, season with **salt**, **pepper** and a pinch of **sugar**. Fry, stirring occasionally, until golden, 8-10 mins.

## CUSTOM RECIPE

If you've chosen to add **Cheddar** to your meal, grate it before caramelising the **onion**.



## 2 Make the Slaw

While the **chips** cook, in a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts) and **half the wholegrain mustard**. Mix until the **sugar** has disintegrated.

Add the **coleslaw** to the **dressing** and toss to combine. Taste and season with **salt** and **pepper** if needed, then set aside.



## 5 Warm the Buns

A few mins before everything's cooked, slice the **buns** down through the middle (but not all the way through) and put them into the oven to warm through, 2-3 mins.

When everything's ready, transfer the **warmed buns** to your plates. Spread the remaining **mustard** inside each **bun** for anyone who wants it.



## 3 Bake the Sausages

Pop the **sausages** onto another baking tray and 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.



## 6 Serve

Add a **sausage** to each **bricche bun**, then top with the **fried onions**. Drizzle over the **ketchup** (see pantry for amount).

Serve the **spiced chips** and **slaw** alongside.

## Enjoy!

## CUSTOM RECIPE

When the **New York style hot dogs** are ready, sprinkle over the **grated Cheddar**.