

Smoky Bonfire Night Loaded Sausages

with Bacon, Crispy Onions, Cheesy Wedges and Avocado Salsa

Street Food 40-50 Minutes • Mild Spice • 3 of your 5 a day

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Potatoes



Hickory Smoked Sausage



Streaky Bacon



Onion



Baby Plum Tomatoes



Avocado



Green Chilli



Mature Cheddar Cheese



Lime



Brioche Hot Dog Bun



Soured Cream

Pantry Items

Oil, Salt, Pepper, Plain Flour

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, frying pan, kitchen paper, bowl, grater and fine grater.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Hickory Smoked Sausage** 14)	2	3	4
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Onion**	1	1	2
Baby Plum Tomatoes	125g	190g	250g
Avocado	1	2	2
Green Chilli**	½	¾	1
Mature Cheddar Cheese** 7)	60g	90g	120g
Lime**	1	1	1
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Soured Cream** 7)	75g	120g	150g

Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	737g 4698/1123	100g 638/152
Fat (g)	59.8	8.1
Sat. Fat (g)	26.4	3.6
Carbohydrate (g)	96.1	13.1
Sugars (g)	16.5	2.2
Protein (g)	40.9	5.6
Salt (g)	3.36	0.46

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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Chop 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 them on a large baking tray. Drizzle with **oil**, 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, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Crispy Onion Time

Pour enough **oil** into the (now empty) frying pan to cover the bottom, then pop it on medium heat.

Put the **flour** (see pantry for amount) into a small bowl and season with **salt** and **pepper**. Add the **onion slices** to the **flour** and toss to coat.

Once the **oil** is hot, add the **onion** and fry in batches until golden and crispy, 4-5 mins. Turn once or twice. **TIP:** Check if the oil is hot enough by adding one onion slice to the pan - if it sizzles, it's ready.

Transfer to some kitchen paper to absorb any excess oil.



Cook the Sausages

While the **wedges** cook, pop the **sausages** onto another baking tray.

Roast 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.

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Finishing Touches

When the **wedges** have 5 mins left, sprinkle over the **cheese** and return to the oven until melted, 4-5 mins.

Slice the **bricche buns** down through the middle (but not all the way through) and pop into the oven to warm through, 2-3 mins.

Add a squeeze of **lime juice** and a drizzle of **olive oil** to **avo** and **tomato** bowl. Season with **salt** and **pepper**, then stir together.

In another small bowl, combine the **soured cream** with the **lime zest** and season to taste.



Finish the Prep

Halve, peel and thinly slice the **onion** and separate the slices. Quarter the **tomatoes** and pop them into a bowl.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Chop into 1cm pieces, then add to the bowl of **tomatoes** and set aside.

Halve the **chilli** lengthways, deseed, then finely chop. Grate the **cheese**. Zest and halve the **lime**.



Stack up and Serve

When everything's ready, transfer the **bricche buns** to your plates.

Fill each bun with a **sausage**, **2 bacon rashers** and a spoonful of **zesty soured cream**. Sprinkle over the **crispy onions** and as much **green chilli** as you'd like (careful, it's hot).

Serve the **cheesy wedges** and **avocado salsa** alongside with any remaining **zesty soured cream** for dipping.

Enjoy!