

Smokey Beef Sausage & Bacon Hot Dogs

with Cheesy Spiced Corn & Gherkin Relish

STREET FOOD

Grab your meal kit with this number

23



Corn



All-American Spice Blend



Red Onion



Diced Bacon



Caramelised Onion & Parsley Beef Sausages



Cheddar Cheese



Hot Dog Bun



Mustard Mayo



Shredded Cabbage Mix



Gherkin Relish

Prep in: 20-30 mins
Ready in: 30-40 mins

Revamp the classic hot dog with these smokey sensations packed with all the trimmings. While juicy corn cobs are doing their thing in the oven, crisp up some bacon and cook some herby snags, ready to be stuffed into warmed buns. Pack in the mustard slaw and our refreshing gherkin relish for an unforgettable feast!

Pantry items

Olive Oil, Softened Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
softened butter*	20g	40g
All-American spice blend	1 medium sachet	1 large sachet
red onion	½	1
diced bacon	1 medium packet	1 large packet
caramelised onion & parsley beef sausages	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet
hot dog bun	2	4
mustard mayo	1 medium packet	2 medium packets
shredded cabbage mix	1 medium packet	1 large packet
gherkin relish	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5293kJ (1265Cal)	824kJ (197Cal)
Protein (g)	48.7g	7.6g
Fat, total (g)	80.3g	12.5g
- saturated (g)	35.7g	5.6g
Carbohydrate (g)	86.9g	13.5g
- sugars (g)	32.9g	5.1g
Sodium (mg)	3250mg	506mg
Dietary Fibre (g)	15.7g	2.4g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Start the corn

- Preheat oven to **240°C/220°C fan-forced**. Cut **corn cob** in half. Place on a lined oven tray.
- In a small bowl, combine the **softened butter** and half the **All-American spice blend**.
- Spread **spiced butter** over corn cobs, turning to coat.
- Roast until slightly tender and charred, **10-15 minutes**.



Finish the corn

- When **corn** is roasted, remove tray from oven, then sprinkle with **Cheddar cheese**.
- Return to oven and roast **corn** for a further, **5-10 minutes**, until cheese is golden and melted.



Caramelize the bacon

- Meanwhile, thinly slice **red onion (see ingredients)**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **diced bacon**, breaking up with a spoon, until golden, **5-6 minutes**.
- Reduce heat to medium. Add the remaining **All-American spice blend** and cook until fragrant, **1 minute**. Transfer to a small bowl, set aside and cover to keep warm.



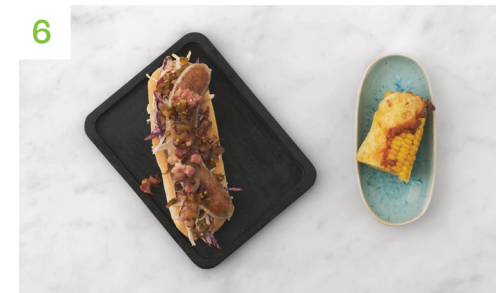
Make the slaw

- When sausages have **5 minutes** remaining, bake **hot dog buns** directly on wire oven rack until heated through, **3 minutes**.
- In a medium bowl, combine **mustard mayo** and **shredded cabbage mix**. Season to taste.



Cook the sausages

- Wash out frying pan and return to medium heat with a small drizzle of **olive oil**.
- Cook **caramelised onion & parsley beef sausages**, turning occasionally, until browned and cooked through, **10-12 minutes**.



Serve up

- Slice buns in half lengthways, three quarters of the way through.
- Fill with mustard slaw, beef sausages, caramelised bacon and **gherkin relish**.
- Serve with cheesy corn. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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