



Chargrilled Beef Hotdogs & Mustard Slaw

with Cheesy Bacon Fries & Salad

Grab your Meal Kit with this symbol



Potato



Diced Bacon



Shredded Cheddar Cheese



Brown Onion



Hot Dog Bun



Tomato



Parsley



Mixed Salad



Balsamic Vinaigrette Dressing



Mustard Mayo



Slaw Mix



Caramelised Onion & Parsley Beef Sausages



Caramelised Onion Chutney



Tomato Relish

Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 30-40 mins
Ready in: 45-55 mins

Make the most of BBQ season with this epic spread that's perfect for guests or a fun family dinner. From the loaded hot dogs to the loaded fries, there's a lot to be excited about here.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

NOTE: You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · BBQ

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
diced bacon	1 packet (90g)	1 packet (180g)
shredded Cheddar cheese	1 medium packet	1 large packet
brown onion	1	2
hot dog bun	2	4
tomato	1	2
parsley	1 bag	1 bag
mixed salad	1 bag (30g)	1 bag (60g)
balsamic vinaigrette dressing	1 packet	2 packets
mustard mayo	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
caramelised onion & parsley beef sausages	1 medium packet	1 large packet
caramelised onion chutney	1 packet	2 packets
tomato relish	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4964kJ (1186Cal)	626kJ (150Cal)
Protein (g)	47.1g	5.9g
Fat, total (g)	72.2g	9.1g
- saturated (g)	27.8g	3.5g
Carbohydrate (g)	83.6g	10.5g
- sugars (g)	30.1g	10.5g
Sodium (mg)	2325mg	293mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Bake the fries

Preheat the BBQ to a high heat. Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake for **15 minutes**. Sprinkle the **diced bacon** and **shredded Cheddar cheese** over the **fries** (you may need to break up the bacon with your hands!). Bake until tender and cheese is melted, a further **8-12 minutes**.



BBQ the sausages & onion

When the BBQ is hot, grill the **caramelised onion & parsley beef sausages**, turning occasionally, until slightly charred and cooked through, **10-15 minutes**. Meanwhile, grill the **onion** on the BBQ flat plate, tossing occasionally, until tender and slightly charred, **8-10 minutes**. Transfer the **sausages** to a plate. Transfer the **onion** back to the medium bowl, then stir in the **caramelised onion chutney**.

No BBQ? Place sausages on a second lined oven tray and bake for 10 minutes. Turn sausages and continue baking until browned and cooked through, 10-15 minutes. In a large frying pan, heat a drizzle of olive oil over a high heat. Cook onion, tossing occasionally, until tender and lightly charred, 5-8 minutes. Transfer onion back to bowl.



Get prepped

While the fries are baking, thinly slice the **brown onion**. Slice the **hot dog buns** in half lengthways, 3/4 of the way through. Roughly chop the **tomato** and **parsley**. In a medium bowl, combine the **onion**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



BBQ the buns

When sausages have **5 minutes** cook time remaining, grill the **hot dog buns** cut-side down until lightly golden, **2-3 minutes**. Transfer to a plate.

No BBQ? Bake the buns directly on a wire oven rack until heated through, 3 minutes.



Make the salad & slaw

In a large bowl, combine the **tomato** and **mixed salad**. Just before serving, add the **balsamic vinaigrette dressing** and toss to combine. In a medium bowl, add the **mustard mayo**, **slaw mix**, **parsley** and a pinch of **salt** and **pepper**. Just before serving, toss to combine.



Serve up

Fill each bun with mustard slaw, chargrilled beef sausages and caramelised onion. Bring the hot dogs, cheesy bacon fries and salad to the table. Serve with the **tomato relish**.

Enjoy!

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