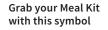


Chargrilled Beef Hotdogs & Mustard Slaw with Cheesy Bacon Fries & Salad

GRILL KIT











Potato

Brown Onion

Tomato

Hot Dog



Salad Leaves



Balsamic Vinaigrette Dressing



Diced Bacon



Shredded Cheddar



Cheese

Mustard Mayo







Slaw Mix

Caramelised Onion & Parsley Beef Sausages





Caramelised Onion Chutney

Tomato Relish

Pantry items Olive Oil

Before you start

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

You will need

Oven tray lined with baking paper · BBQ or large frying pan

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
salad leaves	1 small bag	1 medium bag
balsamic vinaigrette dressing	1 bottle (25ml)	2 bottles (50ml)
mustard mayo	1 medium packet	2 medium packets
slaw mix	1 small bag	1 large bag
caramelised onion & parsley beef sausages	1 medium packet	1 large packet
caramelised onion chutney	1 packet (40g)	2 packets (80g)
tomato relish	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4637kJ (1108Cal)	589kJ (141Cal)
Protein (g)	45g	5.7g
Fat, total (g)	65.9g	8.4g
- saturated (g)	26.9g	3.4g
Carbohydrate (g)	81.3g	10.3g
- sugars (g)	34g	4.3g
Sodium (mg)	2320mg	295mg

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.



Bake the fries

- · Preheat the BBQ to a high heat. Preheat the oven to 240°C/220°C fan-forced. Cut 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 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.



Get prepped

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



Make the salad & slaw

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



BBQ the sausages & onion

- When the BBQ is hot, grill caramelised onion & parsley beef sausages, turning occasionally, until slightly charred and cooked through, 10-15 minutes.
- Meanwhile, grill onion on the BBQ flat plate, tossing occasionally, until tender and slightly charred, 8-10 minutes. Transfer sausages to a plate. Transfer onion back to the medium bowl, then stir in 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 high heat. Cook onion, tossing occasionally, until tender and lightly charred, 5-8 minutes. Transfer onion back to bowl.



BBO the buns

• When sausages have 5 minutes cook time remaining, grill 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.

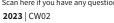


Serve up

- · 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 tomato relish. Enjoy!



Scan here if you have any questions or concerns





Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate