



Chargrilled Beef Hotdogs & Mustard Slaw

with Cheesy Bacon Fries & Salad

GRILL KIT

Grab your Meal Kit with this symbol



Potato



Brown Onion



Hot Dog Bun



Tomato



Parsley



Salad Leaves



Balsamic Vinaigrette Dressing



Diced Bacon



Shredded Cheddar Cheese



Mustard Mayo



Slaw Mix



Caramelised Onion & Parsley Beef Sausages



Caramelised Onion Chutney



Tomato Relish

Prep in: 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.

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

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW02



1



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**.

4



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.

2



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**.

5



BBQ 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.

3



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.

6



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!

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