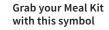


# Pork Sausage & Mustard Mayo Hotdogs

with All-American Fries & Slaw

NEW

KID FRIENDLY











All-American



Spice Blend



Herb Sausages



Hot Dog



Buns

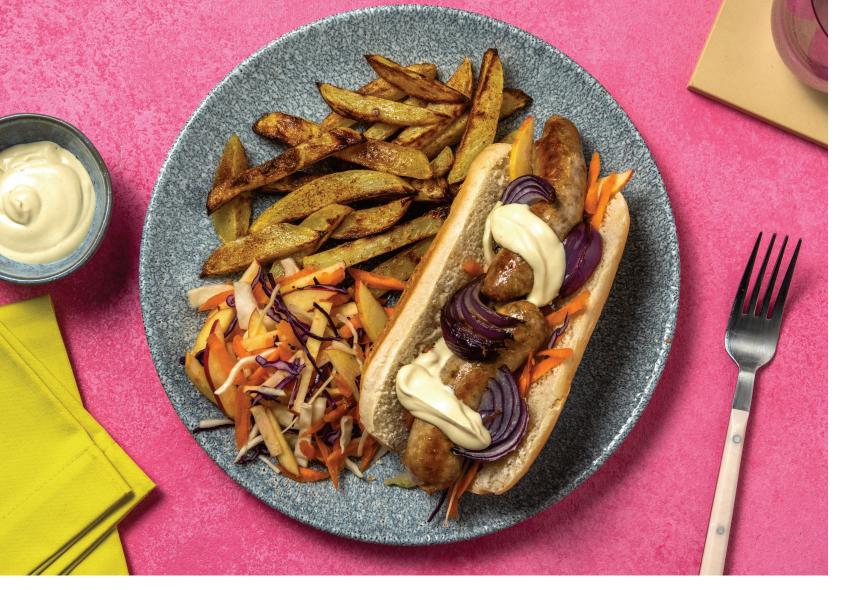






Mayonnaise





Prep in: 15-25 mins Ready in: 30-40 mins A round of applause is due when these hotdogs get plated up. Packed in with all of the trimmings (red onion, slaw and a slathering of mustard mayo), this hotdog number brings the flair of the fair, straight into your kitchen!

**Pantry items** 

## Before you start

Wash your hands and any fresh food.

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

#### You will need

Two oven trays lined with baking paper  $\cdot$  Large frying pan

## Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
red onion	1	2		
All-American spice blend	1 medium sachet	1 large sachet		
pork, garlic & herb sausages	1 medium packet	1 large packet		
hot dog buns	2	4		
apple	1	2		
slaw mix	1 small bag	1 large bag		
white wine vinegar*	drizzle	drizzle		
mustard mayo	1 medium packet	2 medium packets		
mayonnaise	1 medium packet	1 large packet		
pork, garlic & herb sausages**	1 medium packet	1 large packet		
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#### \*Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4057kJ (970Cal)	596kJ (142Cal)
Protein (g)	32.5g	4.8g
Fat, total (g)	58.5g	8.6g
- saturated (g)	16.3g	2.4g
Carbohydrate (g)	76.3g	11.2g
- sugars (g)	28.1g	4.1g
Sodium (mg)	1508mg	221mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>5499kJ</b> (1314Cal)	662kJ (158Cal)
Protein (g)	51.7g	6.2g
Fat, total (g)	85.8g	10.3g
- saturated (g)	26.6g	3.2g
Carbohydrate (g)	82.5g	9.9g
- sugars (g)	28.6g	3.4g
Sodium (mg)	1995mg	240mg

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

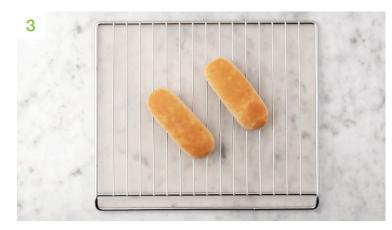




#### Bake the fries

- Preheat oven to 240°C/220°C fan-forced. Cut potato into fries. Slice red onion into thin wedges.
- Place fries on a lined oven tray. Sprinkle over All-American spice blend, drizzle with olive oil. season with salt and toss to coat.
- Bake until tender, 20-25 minutes.

**TIP:** If your oven tray is crowded, divide the fries between two trays.



# Heat the hot dog buns

- When sausages and fries have **5 minutes** remaining, place **hot dog buns** on a wire rack in the oven and bake until heated through, **3 minutes**.
- Meanwhile, thinly slice **apple** into thin wedges.
- In a medium bowl, add slaw mix, apple and a good drizzle of olive oil and the white wine vinegar. Season and toss to combine.
- In a small bowl, combine **mustard mayo** and **mayonnaise**.

**Little cooks:** Take the lead by tossing the slaw!



# Cook the sausages

- While fries are baking, place pork, garlic & herb sausages and onion on a second lined oven tray and bake for 10 minutes.
- Turn sausages and continue baking until browned and cooked through,
   10-12 minutes.

**Custom Recipe:** If you've doubled your pork sausages, follow instructions as above. Spread sausages over two lined oven trays if your tray is getting crowded.



## Serve up

- Slice hot dog buns in half lengthways, three quarters of the way through, and fill with pork sausages, red onion and some slaw. Top with mustard mayo
- Serve with All-American fries and any remaining slaw and mustard mayo.
   Enjoy!

**Little cooks:** Take the lead and help build the hotdogs!

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