



# Loaded Smoky Sausages, Bacon and Crispy Onions

with Cheesy Paprika Wedges, Salsa and Zesty Soured Cream

34

Street Food 45 Minutes • Mild Spice • 2 of your 5 a day



Potatoes



Smoked Paprika



Hickory Smoked Sausage



Bacon



Red Onion



Baby Plum Tomatoes



Avocado



Red Chilli



Mature Cheddar Cheese



Lime



Brioche Hot Dog Bun



Creme Fraiche

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, frying pan, bowl, grater, zester and kitchen paper.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Smoked Paprika	1 pot	1 pot	2 pots
Hickory Smoked Sausage** (14)	2	3	4
Bacon**	4 rashers	6 rashers	8 rashers
Red Onion**	1	1	2
Baby Plum Tomatoes	125g	250g	250g
Avocado	1	2	2
Red Chilli**	½	¾	1
Mature Cheddar Cheese** (7)	60g	90g	120g
Lime**	1	1	1
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Brioche Hot Dog Bun (7) (8) (11) (13)	2	3	4
Crema Fraiche** (7)	75g	120g	150g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	726g	100g
Energy (kJ/kcal)	4907 / 1173	676 / 162
Fat (g)	65	9
Sat. Fat (g)	29	4
Carbohydrate (g)	97	13
Sugars (g)	14	2
Protein (g)	40	6
Salt (g)	3.09	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 11) Soya 13) Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Start the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** on a large baking tray. Drizzle with **oil**, sprinkle over the **paprika**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary. Once your oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Crispy Onion Time

Pour enough **oil** into the (now empty) frying pan to cover the bottom, then pop it on medium heat. Pop the **flour** (see ingredients for amount) into a small bowl and season with **salt** and **pepper**. Separate the **onion slices**, add them to the **flour** and toss to coat. When the **oil** is hot, add the **onion** and fry in batches until golden and crispy, 4-5 mins. Turn once or twice, then transfer to some kitchen paper to absorb any excess **oil**.



## Cook the Sausages

Place the **sausages** on an oiled baking tray. Roast on the middle shelf of your oven until golden brown and cooked through, 20-25 mins. Turn halfway through. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The sausages are cooked when they are no longer pink in the middle. Meanwhile, heat a frying pan over medium high heat (no oil). Once hot, add the **bacon** and cook until crispy, 2-3 mins each side. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly. Transfer to a plate and discard any excess fat. Set the pan aside.



## Finish Up

5 minutes before the **wedges** are ready, sprinkle over the **cheese** and return to the oven until melted, 4-5 mins. Slice the **bricche buns** through the middle (but not all the way through) and pop them into the oven until warmed through, 2-3 mins. Add a squeeze of **lime juice** and a drizzle of **olive oil** to the bowl of **avocado** and **tomato**. Season with **salt** and **pepper** then stir together. Pop the **crema fraiche** into another bowl, add the **lime zest**, season, then stir together.



## Finish the Prep

Halve, peel and thinly slice the **red onion**. Quarter the **tomatoes** and pop into a bowl. Slice lengthways into the **avocado**. Once you reach the stone, turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the flesh onto a board and chop into 1cm pieces. Add the **avocado** to the bowl with the **tomatoes** and set aside. Halve the **chilli** lengthways, deseed then finely chop. Grate the **cheese**. Zest and halve the **lime**.



## Serve

Divide the **bricche buns** between your plates. Pop a **sausage** into each, add 2 **bacon rashers**, then add a spoonful of the **zesty crema fraiche**. Top with the **crispy onions** and as much **red chilli** as you like. Serve the **cheesy wedges** and **tomato and avocado salsa** alongside with any remaining **zesty crema fraiche** for dipping.

## Enjoy!