



# SAUSAGE HOTPOT

with a Creamy Potato Top and Garlicky Broccoli



## HELLO ROSEMARY

*In Ancient Greece rosemary was thought to strengthen the memory.*



Potato



Pork & Oregano Sausage Meat



Leek



Garlic Clove



Rosemary



Crème Fraîche



Panko Breadcrumbs



Italian Style Grated Hard Cheese



Finely Chopped Tomatoes



Worcester Sauce



Chicken Stock Powder



Tenderstem® Broccoli

MEAL BAG  
GFI

Hands on: **25 mins**  
Total: **35 mins**

**4.5** of your  
**5** a day

Family Box

It's often assumed that 'hotpot' refers to the earthenware pot that is traditionally used to cook casseroles in British cuisine, but it is actually more likely to be connected with what lies within, which would have been a 'hodge-podge' or jumble of ingredients. Comforting, creamy and packed with flavour, we've topped our hotpot with a creamy cheesy mash. Trust us, this dish will warm you from the inside out.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan** (with a **Lid**), **Colander**, **Large Frying Pan** (with a **Lid**), **Fine Grater** (or **Garlic Press**), **Potato Masher** and **Ovenproof Dish**. Now, let's get cooking!



### 1 BOIL THE POTATO

Put a large saucepan of water with a pinch of salt on to boil. Chop the **potato** into 2cm chunks (no need to peel). Add to the pan of boiling water and cook for 15-20 mins, then drain in a colander (don't worry if it breaks up). **★ TIP:** The potato is cooked when you can easily slip a knife through. Once drained, pop it back into the pan and cover with a lid, keep to one side.



### 2 COOK THE SAUSAGE

Meanwhile, shape the **sausage meat** into bite-sized pieces. **! IMPORTANT:** Remember to wash your hands and equipment after handling raw meat. Heat a drizzle of **oil** in a large frying pan on medium-high heat and add the **sausage pieces**. Cook, turning occasionally until browned, 7-8 mins.



### 3 DO THE PREP

Trim the root and the dark green leafy part from the **leek**. Slice into rounds about 1cm thick. Peel and grate the **garlic** (or use a garlic press). Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). In a small bowl, mix the **rosemary** into the **crème fraîche**. In another bowl, mix the **panko breadcrumbs** with the **cheese** and the **olive oil** (see ingredients for amount).



### 4 SIMMER THE HOTPOT

Once the **sausage meat** is browned, add the **leek** to the pan. Stir and cook until softened, 5 mins. Add **half** the **garlic**, cook for 1 minute more, then add the **chopped tomatoes** and **Worcester sauce**. Bring to a simmer and stir in the **stock powder**. Lower the heat to medium, cook uncovered until thickened, 15 mins. **! IMPORTANT:** The sausage meat is cooked when it is no longer pink in the middle.



### 5 ASSEMBLE

While the hotpot is simmering, mash the **potato** with a potato masher, then mix in the **rosemary crème fraîche**. Season with **salt** and **pepper** to taste. Preheat your grill to medium-high. When the **hotpot** is ready, spoon into an ovenproof dish. Spoon the **potato** in blobs over the top, then carefully spread until evenly covered. Sprinkle over the **cheesy crumbs**. Grill until golden, 3-4 mins. Watch closely so it doesn't burn. Wash your frying pan.



### 6 FINISH AND SERVE!

Heat a drizzle of **oil** in the clean frying pan over medium heat. Add the **tenderstem® broccoli** with a pinch of **salt** and **pepper**. Stir-fry for 2 mins, then add the remaining **garlic** and a splash of **water**. Cover with a lid or foil, cook until the **broccoli** is soft, 4-5 mins. Remove the **sausage hotpot** from your grill and spoon into bowls with some **tenderstem® broccoli** on the side. **Enjoy!**

## 2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato *	1 small pack	1 large pack	2 small packs
Pork & Oregano Sausage Meat 13) 14) *	300g	450g	600g
Leek *	1	1	1
Garlic Clove *	2	3	4
Rosemary *	1 sprig	2 sprigs	2 sprigs
Crème Fraîche 7) *	½ pouch	¾ pouch	1 pouch
Panko Breadcrumbs 13)	15g	20g	30g
Italian Style Grated Hard Cheese 7) 8) *	1 pack	1 pack	2 packs
Olive Oil*	1½ tbsp	2 tbsp	3 tbsp
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Worcester Sauce	½ sachet	¾ sachet	1 sachet
Chicken Stock Powder	½ sachet	½ sachet	1 sachet
Tenderstem® Broccoli *	1 small pack	1 large pack	2 small packs

\*Not Included

\* Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING: 815G	PER 100G
Energy (kJ/kcal)	3858 / 922	473 / 113
Fat (g)	50	6
Sat. Fat (g)	21	3
Carbohydrate (g)	86	11
Sugars (g)	15	2
Protein (g)	40	5
Salt (g)	3.49	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

#### ALLERGENS

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

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

#### 👍 THUMBS UP OR THUMBS DOWN?

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