HELLO FRESH

Smoky Sausage & Pepper Skewers
with Roasted Garlic Slaw and Cheesy Wedges

Classic 45 Minutes • 1 of your 5 a day

Potatoes

Smoked Paprika

Bell Pepper

Spring Onion

Garlic Clove

Cheddar Cheese

Honey Mustard Sausages

BBQ Sauce

Bamboo Skewers

Coleslaw Mix

Mayonnaise

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, Aluminium Foil, Grater, Bowl and Baking Paper.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Bell Pepper***	1	2	2
Spring Onion**	1	2	2
Garlic Clove**	2	3	4
Cheddar Cheese** 7)	30g	45g	60g
Honey Mustard Sausages** 9) 14)	4	6	8
BBQ Sauce 13)	64g	96g	128g
Bamboo Skewers	4	6	8
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.*

Nutrition

	Per serving	Per 100g
for uncooked ingredient	571g	100g
Energy (kJ/kcal)	3195 /764	487 /116
Fat (g)	30	5
Sat. Fat (g)	14	2
Carbohydrate (g)	84	13
Sugars (g)	23	4
Protein (g)	33	5
Salt (g)	2.76	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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1

Wedge Time

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** and sprinkle over **half** the **smoked paprika**. Season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** *Use two baking trays if necessary.* Once your oven is hot, roast on the middle shelf of your oven until golden, 30-40 mins. Turn halfway through.

2

Prep the Veg

Meanwhile, halve the **bell pepper** and discard the core and seeds. Chop into 2cm chunks. Trim and thinly slice the **spring onion**. Peel the **garlic cloves** and pop into a square of foil with a drizzle of **oil** and scrunch to enclose it. Roast on the same baking tray as the **wedges** until soft, 10-12 mins. Grate the **cheese**.

3

Make your Skewers

Chop the **sausages** into bite-sized pieces (about 2cm). Pop them into a large bowl with the **chopped pepper**, remaining **smoked paprika** and **half** of the **BBQ sauce**. Mix it all together with your hands to coat evenly. Thread the **pepper** and **sausage chunks** onto the **skewers**, alternating between the two (make 2 **skewers** per person). **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*

4

Roast the Skewers

Pop the **skewers** onto a lined baking tray and bake on the top shelf of your oven until cooked, 20-25 mins. **IMPORTANT:** *The sausages are cooked when no longer pink in the middle.*

5

Finish Off

Once the **garlic** is cooked, remove from the foil and mash with a fork. Pop into a bowl with the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper** and mix well to combine. Set aside. Once everything has 5 mins left, evenly sprinkle the **grated cheese** and **spring onion** over the **wedges** and return to the oven to cook until the **cheese** is melted, 3-4 mins.

6

Time to Serve

Once everything is ready, pop **2 skewers** per person onto your plates. Serve the **cheesy wedges** alongside and finish with the **roasted garlic coleslaw** and a dollop of leftover **BBQ sauce**.

Enjoy!