



SMOKY CAMPFIRE-STYLE SAUSAGE

with Homemade Baked Beans and Buttery Mash

PRONTO



HELLO

BAKED BEANS

Making your own sweet and smoky baked beans couldn't be easier

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 1111



Honey Garlic Sausage, cased



Garlic



Onion, chopped



Thyme



Parsley



Smoked Paprika



Brown Sugar



Crushed Tomatoes



Mixed Beans



Russet Potato

BUST OUT

- Large Non-Stick Pan
- Measuring Cups
- Measuring Spoons
- Medium Pot
- Peeler
- Potato Masher
- Strainer
- Garlic Press
- Milk **2** (1 tbsp | 2 tbsp)
- Butter **2** (2 tbsp | 4 tbsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

| | | | |
|-------------------------------|--------|--|--------|
| • Honey Garlic Sausage, cased | 250 g | | 500 g |
| • Garlic | 10 g | | 20 g |
| • Onion, chopped | 56 g | | 113 g |
| • Thyme | 10 g | | 20 g |
| • Parsley | 10 g | | 20 g |
| • Smoked Paprika | 2 tsp | | 4 tsp |
| • Brown Sugar | ½ tbsp | | 1 tbsp |
| • Crushed Tomatoes | 1 box | | 2 box |
| • Mixed Beans | 1 can | | 2 can |
| • Russet Potato | 460 g | | 920 g |

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

| | |
|------------------------|---------------------------|
| 0 Seafood/Fruit de Mer | 6 Mustard/Moutarde |
| 1 Wheat/Blé | 7 Peanut/Cacahuète |
| 2 Milk/Lait | 8 Sesame/Sésame |
| 3 Egg/Oeuf | 9 Sulphites/Sulfites |
| 4 Soy/Soja | 10 Crustacean/Crustacé |
| 5 Tree Nut/Noix | 11 Shellfish/Fruit de Mer |

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Cooking the sausages and beans in the same pan allows the beans to soak up all flavourful juices from the sausages.



1 BOIL POTATOES
Wash and dry all produce.* Peel and cut the **potatoes** into ½-inch cubes. In a medium pot, combine the potatoes with enough **salted water** to cover (approximately 1-2 inches). Boil over high heat, until the potatoes are fork-tender, 10-12 min.



4 COOK SAUSAGES
Add the **garlic, beans, tomatoes, ½ tbsp brown sugar** (double for 4 ppl), **2 tsp smoked paprika** (double for 4 ppl) and **¼ cup water** (double for 4 ppl) to the same pan. (**NOTE:** We sent you more sugar and paprika than you need! Save remaining for another kitchen adventure.) Bring the mixture to a gentle boil then, nestle in the **sausages** and any **juices** from the plate.



2 PREP
Meanwhile, mince or grate the **garlic**. Strip **1 tbsp thyme leaves** (double for 4 ppl) off the stems. Finely chop the **parsley**. Drain and rinse the **beans**.



5 MASH POTATOES
Cover and cook until **sausages** are cooked through, 6-7 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F, as size may vary.**) Meanwhile, when **potatoes** are tender, drain and return them to the same pot. Using a potato masher, mash potatoes until smooth. Stir in **2 tbsp butter** (double for 4 ppl) and **1 tbsp milk** (double for 4 ppl) and **half the parsley**. Season with **salt and pepper**.



3 SEAR SAUSAGES
Heat a large non-stick pan over medium heat. Add a drizzle of **oil**, then **sausages**. Cook until browned, 2-3 min per side. Transfer sausages to a plate. Set aside. (**NOTE:** It's okay if they aren't cooked through at this step – you'll finish cooking them later!) Add another drizzle of oil to the pan, then **onions** and **thyme**. Cook until softened, 3-4 min.



6 FINISH AND SERVE
Remove the **sausages** from the **bean mixture**, then thinly slice. Divide the **mashed potatoes** between plates. Top with the **bean mixture** and sausages. Sprinkle over the **remaining parsley**.

COOL BEANS!

Contrary to its name, traditional baked beans are usually stewed and not baked.