



BBQ Bean Chili Dog

with Crunchy Broccoli Salad



20-30min



2 Servings

Summer is not summer without hot dogs, and we have one that won't disappoint! Meaty dogs topped with quick BBQ baked beans rich with sweet sautéed shallots, whole-grain mustard, and sweet Memphis-style barbecue sauce. A crunchy salad of fresh broccoli, sweet cranberries, and a tangy vinaigrette is all you need to finish the meal.

What we send

- whole grain mustard ¹⁷
- canned pinto beans
- broccoli
- shallot
- barbecue sauce
- andouille sausage
- dried cranberries

What you need

- kosher salt & ground pepper
- red wine vinegar
- sugar

Tools

- large skillet
- medium saucepan
- potato masher or fork

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 45g, Carbs 103g, Proteins 34g



1. Prep ingredients

Peel and finely chop $\frac{1}{3}$ cup shallot. Trim stem ends from **broccoli**.



2. Make BBQ beans

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **half of the shallots** and cook until golden, 1-2 minutes. Add **barbecue sauce, mustard, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ cup water**. Add **beans and their liquid**. Bring to a boil. Reduce heat to medium; simmer, mashing **half of the beans**, until thickened, 10-11 minutes. Cover to keep warm.



3. Prep broccoli

Meanwhile, thinly slice **broccoli** crosswise, starting at the stem end until you reach the florets. Thickly slice florets and transfer all to a large bowl.



4. Finish salad

Add $\frac{1}{2}$ **teaspoon salt** to **broccoli** and, using your hands, squeeze and toss 20 times, to soften slightly. Add **cranberries, remaining chopped shallots, $1\frac{1}{2}$ tablespoons vinegar, and 3 tablespoons oil**. Season with **pepper** and let sit.



5. Toast buns





Heat a medium skillet over medium until hot. Brush outsides of **buns** lightly with **oil**, add to skillet, and cook until toasted, turning once, 2-3 minutes. Transfer to plates.



6. Cook sausage & serve

Add **1 teaspoon oil** to the same skillet. Split **2 sausages** lengthwise, stopping halfway through (save rest for own use). Add to skillet, cut-sides down, and cook over medium until browned and crisp, turning once, about 3 minutes per side. Place **sausages** in **buns** and top with **some of the BBQ beans**. Serve with **broccoli salad** and **remaining beans** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**