



## BBQ Bean Chili Dog

with Crunchy Broccoli Salad



30-40min



4 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

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

## What you need

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

## Tools

- large saucepan
- large skillet
- 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 860kcal, Fat 41g, Carbs 95g, Proteins 33g



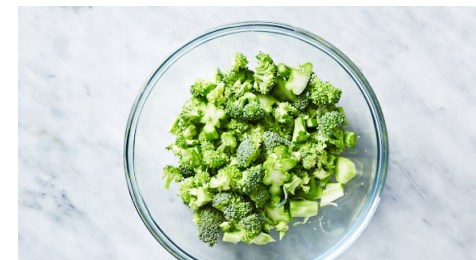
### 1. Prep ingredients

Peel and finely chop **shallot**. Trim stem ends from **broccoli**.



### 2. Make BBQ beans

Heat **1 tablespoon oil** in a large saucepan over medium-high. Add **half of the shallots**, and cook until golden, 1-2 minutes. Add **barbecue sauce, mustard, 2 tablespoons sugar, ½ teaspoon salt, and ¼ 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 **1 teaspoon salt** to **broccoli** and, using your hands, squeeze and toss 20 times, to soften slightly. Add **cranberries, remaining shallots, 3 tablespoons vinegar, and ½ cup oil**. Season with **pepper** and let sit.



### 5. Toast buns




Heat a large 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 **2 teaspoons oil** to the same skillet. Split each **sausage** lengthwise, stopping halfway through. Add sausages 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](https://marleyspoon.com)    **#marthaandmarleyspoon**