



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Corn Cob

Spice up your corn with some smoked paprika or cajun seasoning. Serve with butter and lime to keep it interesting!



1 Beef Sausage Choripans

Inspired by the beloved street food in Argentina, these BBQ hot dogs are served with a fresh salsa topping of avocado, tomato and capsicum and sweet corn on the cob.

 15 minutes

 2 servings

 Beef

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Make a chimichurri!

Add some fresh herbs to the salsa if you have some. Chopped parsley, coriander or basil work well!

FROM YOUR BOX

CORN COB	1
BEEF SAUSAGES	300g
AVOCADO	1
TOMATO	1
GREEN CAPSICUM	1
WHOLEMEAL HOTDOG ROLLS	2-pack
SALSA	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, dried oregano

KEY UTENSILS

griddle pan or BBQ

NOTES

You will have an extra sausage to enjoy in the buns or on the side with remaining fresh topping and salsa!

No gluten option – wholemeal hotdog rolls are replaced with gluten free rolls.

No beef option – beef sausages are replaced with 1 packet chicken sausages. Increase cooking time if needed to ensure the sausages are cooked through.



1. BBQ THE CORN & SAUSAGES

Heat a griddle pan or BBQ over medium-high heat. Cut corn in half and coat with **oil, salt and pepper**. Coat sausages with **oil**. Add both to griddle pan and cook for 8-10 minutes, turning, until cooked through.



2. MAKE THE FRESH TOPPING

Meanwhile, dice avocado, tomato and capsicum. Toss together with **1/2 tsp dried oregano, 1/2 tbsp vinegar** and **1/2 tbsp olive oil**. Set aside.



3. TOAST THE ROLLS

Cut hotdog rolls in half and toast on the BBQ (optional).



4. FINISH AND SERVE

Fill the hotdog rolls with beef sausage, salsa and fresh topping to taste (see notes). Serve with a side of corn.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

