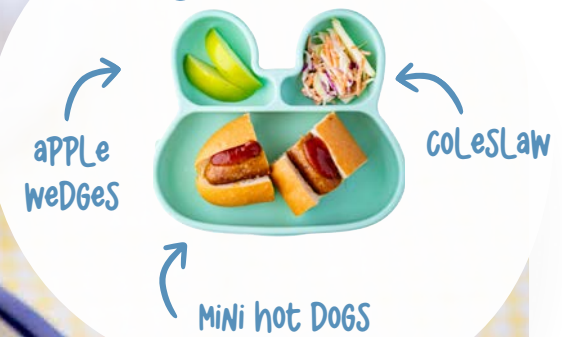


FOR THE
LITTLE ONES

hot DOGS

Mid-week sausage sizzle with caramelised onion and tomato sauce served alongside creamy apple coleslaw.

 25 MINUTES

 2 SERVINGS

 Beef

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FROM YOUR BOX

BEEF SAUSAGES	300g
BROWN ONION	1
GREEN APPLE	1
COLESLAW	1 bag (250g)
COLESLAW DRESSING	1 sachet
HOT DOG ROLLS	3-pack
TOMATO SAUCE	1 small jar

FROM YOUR PANTRY

oil/butter for cooking, salt, balsamic vinegar

COOKING TOOLS

2 frypans (or barbecue)

Serve the sausages with potato wedges & coleslaw if you like. The hot dog rolls make lovely filled sandwiches for lunches or picnics!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - hot dog rolls are replaced with GF bread rolls.



1. COOK THE SAUSAGES

Set oven to 200°C (optional for step 4).

Heat a fry or griddle pan with **oil** over medium-high heat. Add sausages and cook for 10 minutes, turning occasionally, until cooked through.

tip Cook the sausages on the barbecue if the weather permits!



4. TOAST THE ROLLS (OPTIONAL)

Slice the hot dog rolls through the middle. Toast in the oven for 3-4 minutes (optional).

tip If you cook the sausages on the barbecue you can warm the rolls in there instead of in the oven.



2. CARAMELISE THE ONION

Meanwhile, heat a second frypan with **2 tbsp oil/butter** over medium-high heat. Slice and add onion, cook for 8-10 minutes or until caramelised. Stir in **1 tbsp balsamic vinegar** and season with **salt**.

tip You can add 1 tbsp mustard instead of balsamic if you prefer!



3. DRESS THE COLESLAW

In the meantime, slice apple and toss with coleslaw and coleslaw dressing.



5. FINISH AND SERVE

Assemble the hot dogs and cut into halves. Take to the table along with tomato sauce, caramelised onion and coleslaw to serve.

tip Add any condiments of choice, such as cheese, mustard or pickles!