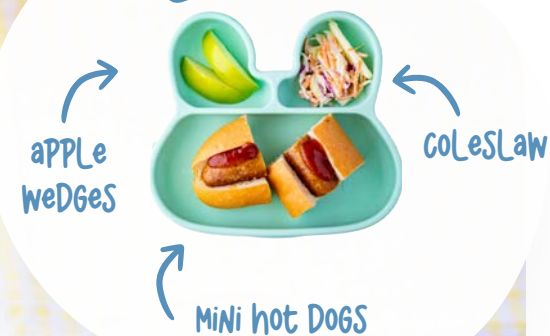


for the  
little ones

# hot Dogs

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



25 Minutes



4 Servings



Beef

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## FROM YOUR BOX

BEEF SAUSAGES	600g
BROWN ONION	1
GREEN APPLES	2
COLESLAW	1 bag (450g)
COLESLAW DRESSING	2 sachets
HOT DOG ROLLS	6-pack
TOMATO SAUCE	2 small jars

## FROM YOUR PANTRY

oil/butter for cooking, salt, balsamic vinegar

## COOKING TOOLS

2 large 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.

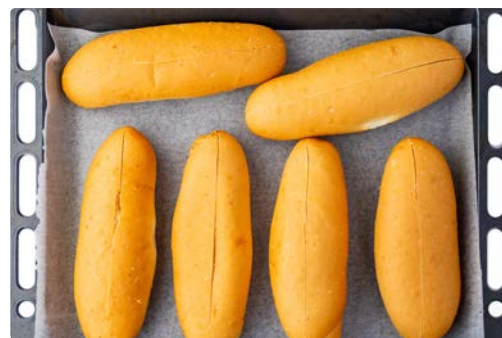


### 1. COOK the SAUSAGES

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 apples and toss together 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!