



VEGAN CHIPOLATA SUMMER HOTDOGS

INGREDIENTS

1 pack Garden Gourmet Sensational Chipolata

1 red onion

1 lime

2 shallots

2 tbsp olive oil

1/2 cucumber

2 hot dog buns

1 mini red bell pepper

1 tbsp hot sauce (sriracha) or sweet chili sauce

1 head of baby romaine lettuce

small bunch of coriander



4 SERVINGS



24 MIN



EASY

Chipolata Summer Hotdogs is a perfect snack to have during summertime! Every outdoor activity will become more enjoyable with these juicy hotdogs

PREPARATION

1. Prepare the onion

Peel and slice onion into rings, mix with lime juice and marinate for about 10 min. Peel shallots, cut into rings and fry in some oil over medium-high heat, stirring, until brown and crispy. Drain on kitchen paper.

2. Cut the vegetables

Halve the cucumber lengthwise and cut into slices. Cut the bell pepper into small pieces and mix with some hot sauce and finely chopped coriander.

3. Fry the sausages and assemble the hotdogs

Fry or grill the chipolata sausages according to instructions on the package. Fill the sandwiches with some lettuce and spread slices of cucumber and red onion on the lettuce. Place the grilled sausages on top and spoon paprika salsa on top and fried shallots.

4. Add sauce and enjoy!

Garnish with extra sauce and cilantro

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