

INGREDIENTS

 4 SERVINGS

 25 MIN

 EASY

2 packs Garden Gourmet Sensational Sausage

100 g very thinly sliced red cabbage (pre-cut)

1 large avocado

½ pineapple

1 head of green salad (lollo verde)

1 lime

1 tbsp vegan mayonnaise

Sweet chili sauce

Bunch of fresh coriander

4 vegan green hot dog buns

Shake things up in the kitchen with this new recipe of vegan hot dog! Made of Garden Gourmet Sensational Sausage, avocado, red cabbage and pineapple, this flavorful combination will make everyone fall in love.

PREPARATION

1. Prepare the veggies

Halve the avocado, peel or gently run a thin spoon between the avocado flesh and skin and scoop out the flesh, cut into slices and sprinkle with lime. Season the red cabbage with lime juice and some ginger syrup. Peel and slice the pineapple.

2. Grill the Sensational sausages and pineapple

Grill the Sensational sausages and pineapple in a grill pan or BBQ, see instructions on the package

3. Fill the buns with toppings

Cut the buns lengthwise open and lightly coat them with the vegan mayonnaise.

Cover with lettuce leaves, avocado slices, grilled pineapple pieces and red cabbage.

4. Place the sausage, garnish, and serve!

Place a grilled Sensational sausage on top and garnish with sweet chili sauce and coriander.

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