



GRILLED SENSATIONAL HOT DOG WITH COLESLAW

INGREDIENTS

2 packs Garden Gourmet Sensational Sausage

1 red apple

1 lemon

1 small zucchini

½ white cabbage

1 red and 1 yellow bellpepper

2 tbsp mayonnaise

1 red onion

1 head of firm crispy lettuce (little gem or romaine lettuce)

1 tbsp capers

arugula cress to garnish

4 (large) hot dog buns

tomato ketchup



4 SERVINGS



40 MIN



INTERMEDIATE

Enjoy this plant-based hot dog made of our vegan Garden Gourmet Sensational Sausages. It is a real treat for summer evening BBQ!

PREPARATION

1. Preheat oven and roast veggies

Preheat the oven to 200 °C. Cut the peppers into strips, the zucchini into slices and the onion into rings. Divide the vegetables on a baking tray and sprinkle with oil and season with salt and pepper. Roast the vegetables in the oven for about 20 minutes.

2. Create the perfect coleslaw

Cut or grate the cabbage and the apple into thin strips. Mix the cabbage and apple. Sprinkle with lemon juice and season with salt and pepper. Spoon the mayonnaise into the salad and set aside.

3. Bake the Sensational Sausages

Bake the Garden Gourmet Sensational Sausages in the frying pan, grill or BBQ according to the instructions on the package.

4. Assemble your ultimate hot dog!

Cut open the sandwiches and top them with some lettuce leaves, coleslaw, roasted vegetables and capers. Place the sausages in it and garnish with tomato ketchup and arugula cress.

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