

## INGREDIENTS

1 pack Garden Gourmet Sensational Sausage

2 soft vegan hotdog buns

1 small head green lettuce

2 tblsp home made salsa (see chefs tip)

2 tblsp guacamole (ready to eat, or home made)

1 green and red jalapeno peppers

2 tomatoes (for sauce)

100 g pineapple (for sauce)

1/2 small red onion (for sauce)

1 tblsp corn kernels (for sauce)

1/2 jalapeno pepper (for sauce)

1 tsbp coriander (for sauce)

## CULINARY TIP

### Home made tomato pineapple salsa

For homemade salsa we will need: 2 tomatoes, 100 g pineapple, 1/2 small red onion, 1 tblsp corn kernels, 1 small bunch of coriander, 1/2 jalapeno pepper (without seeds), salt, lime juice. Cut tomatoes (without seeds) and pineapple in small pieces and chop the onion, coriander and jalapeno pepper. Combine all ingredients and season with salt and lime juice.

 2 SERVINGS

 20 MIN

 EASY

Do you like spicy dishes? Try our vegan and Mexican inspired hot dog made with our plant-based Garden Gourmet Sensational Sausage for a delicious kick!

## PREPARATION

### 1. Grill the buns

Cut the buns lengthwise and grill both sides until grill marks are showing.

### 2. Grill the Sensational Sausages

Grill the Garden Gourmet Sensational Sausages according to the instructions on the package.

### 3. Place guacamole and lettuce on hot dog buns

Spread the guacamole in the hotdog buns and cover with a few lettuce leaves.

### 4. Build your 'spicy-tarian' hot dog and enjoy!

Put the grilled Sensational Sausages on top and spoon the salsa on it. Garnish with coriander.

### 5. Make your home-made salsa

We will need: 2 tomatoes, 100 g pineapple, 1/2 small red onion, 1 tblsp corn kernels, 1 small bunch of coriander, 1/2 jalapeno pepper (without seeds), salt, lime juice. Cut tomatoes (without seeds) and pineapple in small pieces and chop the onion, coriander and jalapeno pepper. Combine all ingredients and season with salt and lime juice.

### 6. Pair with Mexican ingredients for that extra flavor!

Serve with Mexican ingredients like nacho chips, grated vegan cheese, coriander, extra guacamole and lime.

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