



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Hot dog rolls

This recipe features rolls from Perth-local artisan bakery Abhi's Bread



2 Sizzling Sausage Sizzle

Even though summer's over, we still love the occasional sausage sizzle! This one boasts fresh Perth-baked bread, grass-fed WA beef sausages, cheese, BBQ sauce, and colourful vegetables.

 25 minutes

 2 servings

 Beef

11 June 2021

Roasted veg

If preferred, wedge and oven-roast tomato, onions and beetroot.

FROM YOUR BOX

BROWN ONION	1
BEEF SAUSAGES	4-pack
TOMATO	1
CONTINENTAL CUCUMBER	1/2 *
ROASTED CAPSICUM STRIPS	1/2 tub (50g) *
MESCLUN LEAVES	1/2 packet (60g) *
HOT DOG ROLLS	4-pack
GRATED CHEDDAR CHEESE	1/2 packet *
BARBECUE SAUCE	1/2 bottle *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, mustard (we used seeded), dried rosemary

KEY UTENSILS

2 frypans (or, use a BBQ/griddle pan for the sausages)

NOTES

Instead of using the oven, you can warm the rolls on the BBQ or in a sandwich press. You can add the cheese to the rolls before warming to melt.

No beef option - beef sausages are replaced with chicken sausages.

No gluten option - bread rolls are replaced with GF rolls.



1. COOK THE ONIONS

Set oven to 200°C for step 4 (see notes).

Heat a frypan with **1 tbsp oil/butter** over medium-high heat. Slice and add onion with **1/2 tsp rosemary, 1 tsp mustard, salt and pepper**. Cook for 8-10 minutes or until caramelised.



2. COOK THE SAUSAGES

Heat a second frypan with **oil** over medium-high heat. Add sausages and cook, turning occasionally, for 6-8 minutes or until cooked through and browned.



3. PREPARE FILLINGS

Slice tomato and cucumber, arrange on a plate with drained capsicum strips and mesclun leaves.



4. WARM THE ROLLS

Slice rolls 3/4 of the way through. Gently pull apart and place in the oven for 5 minutes to warm through (see notes).



5. FINISH AND PLATE

Take prepared fillings, onion, sausages, bread, cheese and barbecue sauce to the table so everyone can make their own hot dog to taste.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

