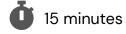




Beef Sausage Choripans

Inspired by the beloved street food in Argentina, these BBQ hot dogs are served with a fresh salsa topping of avocado, tomato and capsicum and sweet corn on the cob.





4 servings



Make a chimichurri!

Add some fresh herbs to the salsa if you have some. Chopped parsley, coriander or basil work well!

FROM YOUR BOX

CORN COBS	2
BEEF SAUSAGES	600g
AVOCADO	1
TOMATOES	2
GREEN CAPSICUM	1
WHOLEMEAL HOTDOG ROLLS	4-pack
SALSA	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, dried oregano

KEY UTENSILS

griddle pan or BBQ

NOTES

You will have extra sausages to enjoy in the buns or on the side with remaining fresh topping and salsa!

No gluten option - wholemeal hotdog rolls are replaced with gluten free rolls.

No beef option - beef sausages are replaced with 1 packet chicken sausages. Increase cooking time if needed to ensure the sausages are cooked through.



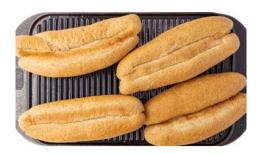
1. BBQ THE CORN & SAUSAGES

Heat a griddle pan or BBQ over mediumhigh heat. Cut corn in halves and coat with oil, salt and pepper. Coat sausages with oil. Add both to griddle pan and cook for 8-10 minutes turning until cooked through.



2. MAKE THE FRESH TOPPING

Meanwhile, dice avocado, tomatoes and capsicum. Toss together with 1/2 tsp dried oregano, 1/2 tbsp vinegar and 1 tbsp olive oil. Set aside.



3. TOAST THE ROLLS

Cut hotdog rolls in half and toast on the BBQ (optional).



4. FINISH AND SERVE

Fill the hotdog rolls with beef sausage, salsa and fresh topping to taste (see notes). Serve with a side of corn.

