



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Corn Cob

Spice up your corn with some smoked paprika or cajun seasoning. Serve with butter and lime to keep it interesting!



## 1 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.

 15 minutes

 4 servings

 Beef

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## 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 medium-high 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 tbs vinegar** and **1 tbs 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.

**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**

