



### Product Spotlight: Avocado

To prepare an avocado, hold it steady with one hand and slice through the skin lengthwise until you hit the pit. Cut around the entire fruit. Gently twist the two halves in opposite directions to separate them.



## Loaded Chorizo Hot Dogs with Sweet Potato Wedges

Smoky chorizo sausage hot dogs loaded with charred corn, diced avocado, red cabbage and chipotle and lime mayonnaise, served with sweet potato wedges.



30 minutes



2 servings



Pork

### Spice it up!

*For extra flavour on the wedges, toss with smoked paprika, ground cumin, ground coriander or a cajun seasoning mix before roasting.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	80g	100g

## FROM YOUR BOX

SWEET POTATOES	400g
RED CABBAGE	1/4
AVOCADO	1
SHALLOT	1
CORN COB	1
CHIPOTLE & LIME MAYO	100g
CHORIZO	140g
HOT DOG ROLLS	2-pack

## FROM YOUR PANTRY

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

## KEY UTENSILS

frypan, oven tray

## NOTES

If preferred, toss the cabbage with the chipotle & lime mayonnaise instead of the vinegar and olive oil dressing.

Instead of serving the shallot raw, you can cook it with the corn kernels, or pickle in a mix of vinegar, salt, sugar and water. Drain before serving.

**No gluten option – hot dog rolls are replaced with GF rolls.**



### 1. ROAST THE WEDGES

Set oven to 220°C.

Wedge potatoes and add to a lined oven tray. Toss with **oil, salt and pepper** (see cover notes). Roast for 25–30 minutes. or until tender and golden.



### 2. PREPARE THE INGREDIENTS

Thinly slice cabbage and toss in a bowl (see notes) with **1 1/2 tbsp vinegar, 1 tbsp olive oil, salt and pepper**. Dice avocado, thinly slice shallot and remove corn kernels from cob. Add mayo to a bowl with **1 tbsp water**, mix to combine.



### 3. CHAR THE CORN

Heat a frypan over medium–high heat with **oil**. Add corn and cook for 4–6 minutes, or until charred (see notes). Remove to a bowl and keep pan over heat for step 4.



### 4. COOK THE CHORIZO

Halve chorizo lengthways (or thinly slice). Add to frypan over heat and cook for 2–3 minutes each side until browned.



### 5. WARM THE ROLLS

Slice rolls and warm in the oven. Alternatively, toast in a sandwich press or frypan.



### 6. FINISH AND SERVE

Serve all elements tableside for everyone to build their hot dogs.

**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**

