



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



4/6 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
	28g	42g	47g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
RED CABBAGE	1/4	1/2
AVOCADO	1	2
SHALLOT	1	1
CORN COB	1	2
CHIPOTLE & LIME MAYO	2x 100g	3 x 100g
CHORIZO	2	3
HOT DOG ROLLS	4	6

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.



Scan the QR code to
submit a Google review!



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.



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.



2. PREPARE THE INGREDIENTS

Thinly slice **cabbage** and toss in a bowl (see notes) with **1 1/2–2 tbsp vinegar, 1–2 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.

6P – use **2 tbsp water** to mix with mayo.



5. WARM THE ROLLS

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



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.



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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

