

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



### Product Spotlight: Beerenberg

About 200 years ago, George and Anna Paech came all the way from Prussia and settled in the Adelaide Hills where they started what is today known as the Beerenberg farm. The name Beerenberg means 'Berry Hill' in German.





## 1 Gourmet Hotdogs in Wholemeal Rolls

Gourmet beef sausages served in a wholesome bread roll with fresh crunchy salad vegetables, delicious hotdog relish and shredded cheese.

20 minutes   2 servings   Beef

## FROM YOUR BOX

BEEF SAUSAGES 	4-pack
CONTINENTAL CUCUMBER	1/2 *
TOMATOES	2
BABY COS LETTUCE	1
HOT DOG RELISH	1 jar
WHOLEMEAL HOT DOG ROLLS	4-pack
SHREDDED CHEESE	1 packet
 VEGETARIAN SAUSAGES	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS


oven tray, large grillpan or barbecue

## NOTES

Serve with any other favourite sauces if you like.

**No beef option** – beef sausages are replaced with 1 packet chicken sausages. Cook as per recipe or until cooked through.


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

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



### 1. GRILL THE SAUSAGES

Heat the barbecue or a grill pan over medium-high heat. Rub sausages with oil and cook for 6–8 minutes turning occasionally until cooked through.

 **VEG OPTION** – Cook veggie sausages in a frypan for 6–8 minutes or until warmed through. Make sure the veggie sausages don't touch each other in the pan as the skins will stick together.



### 4. FINISH AND SERVE

Assemble the sausages in rolls with fresh vegetables, relish and cheese.



### 2. PREPARE THE FILLINGS

Slice cucumber and tomatoes, shred lettuce. Arrange on a platter with relish.



### 3. WARM THE ROLLS

Slice open the hot dog rolls and warm for a couple of minutes (optional).

**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](mailto:hello@dinnertwist.com.au)

