



# Pork Sausage & Roast Tomato Salsa Hot Dogs

with Red Cabbage Salad & Garlic Aioli

NEW

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11



Herbed Pork Sausages



Sweetcorn



Brioche Hotdog Buns



Shredded Red Cabbage



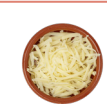
Mixed Salad Leaves



Garlic Aioli



Roasted Tomato Salsa



Shredded Cheddar Cheese



Grated Parmesan Cheese

Prep in: **15-25 mins**  
Ready in: **25-35 mins**

There's nothing quite like a hot dog to ring in summer. Golden pork sausages, hot from the oven, sit comfortably in toasted brioche buns with a red cabbage and sweetcorn salad. A drizzle of garlic aioli and roast tomato salsa ties it all together, making these hot dogs a mouthwatering fusion of tangy, savoury and creamy goodness.

## Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
herbed pork sausages	1 medium packet	2 medium packets OR 1 large packet
sweetcorn	1 medium tin	1 large tin
brioche hotdog buns	2	4
shredded red cabbage	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
garlic aioli	1 large packet	2 large packets
roasted tomato salsa	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4023kJ (962cal)	437kJ (105cal)
Protein (g)	34.4g	3.7g
Fat, total (g)	66g	7.2g
- saturated (g)	21g	2.3g
Carbohydrate (g)	83.2g	9g
- sugars (g)	40.5g	4.4g
Sodium (mg)	2796mg	303.7mg
Dietary Fibre (g)	5.6g	0.6g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the sausages

- Preheat oven to **240°C/220°C fan-forced**.
- Place **herbed pork sausages** on a lined oven tray, drizzle with **olive oil** and turn to coat.
- Bake until cooked through, **12-16 minutes**.

3



## Toast the hotdog buns

- Slice **brioche hotdog buns** in half lengthways, three quarters of the way through.
- Bake **buns** directly on a wire oven rack until heated through, **5-7 minutes**.
- To the bowl with the corn, add **shredded red cabbage, mixed salad leaves** and a drizzle of **vinegar** and **olive oil**. Season to taste with **salt** and **pepper**.

2



## Get prepped

- Meanwhile, drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

4



## Serve up

- Spread each hot dog bun base with **garlic aioli** and fill with two pork sausages, **roasted tomato salsa** and red cabbage salad.
- Divide pork sausage and roast tomato salsa hot dogs between plates.
- Serve with remaining salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW47



**CUSTOM  
OPTIONS**

**+** **ADD SHREDDED CHEDDAR CHEESE**  
Sprinkle over before serving.

**+** **ADD GRATED PARMESAN CHEESE**  
Sprinkle over before serving.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

