

Avocado Salsa Hotdog



Your diners will love this citrusy Latin twist to the iconic American hot dog.

Ingredients per serve

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- 10 +

Method

| | |
|------------------------------------------|-------|
| Hotdog sausages, chicken | 10 x |
| Hotdog buns | 10 x |
| HELLMANN'S Real Aioli Gluten Free 2.35kg | 250 g |
| Tomato, sliced | 300 g |
| Avocado, finely sliced | 600 g |
| Tasty cheese, sliced | 200 g |
| Coriander, shredded | 25 g |
| White onion, diced | 200 g |
| Pickled purple cabbage | 200 g |

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Preparation

1 Method

- Grill the sausages, grill and cut the roll once cooked.
- Spread each side of the roll with **HELLMANN'S Real Aioli**. Lay the tomato and avocado on one side and the cheese on the other.
- Add in the chicken sausage, then the coriander and white onion.
- To finish sprinkle with pickled purple cabbage.

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|----------------|----------------------|--------|---------------|------------|
| | | Casual | | |
| Poultry | American | Dining | Cafe/Takeaway | Main Meals |
| Snacks & Sides | Sausages and Hotdogs | | | |