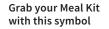
# Loaded Cheesy Pork Hot Dogs with Garlic Yoghurt Slaw & Corn Chips











& Herb Sausages





Pickled Jalapeños (Optional)

Carrot









Shredded Cheddar



Shredded Cabbage



Corn Chips



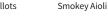


Crispy Shallots





Tomato Salsa



**Pantry items** 

Olive Oil, White Wine Vinegar

#### Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

#### You will need

Oven tray lined with baking paper · Large frying pan

# Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
corn	1 cob	2 cobs	
pork, garlic & herb sausages	1 medium packet	1 large packet	
carrot	1	2	
pickled jalapeños (optional)	1 medium packet	1 large packet	
garlic	2 cloves	4 cloves	
Greek-style yoghurt	1 medium packet	1 large packet	
hot dog bun	4	8	
shredded Cheddar cheese	1 medium packet	1 large packet	
shredded cabbage mix	1 medium bag	1 large bag	
white wine vinegar*	drizzle	drizzle	
corn chips	½ large packet	1 large packet	
crispy shallots	1 medium packet	1 large packet	
smokey aioli	1 packet (50g)	1 packet (100g)	
tomato salsa	½ medium packet	1 medium packet	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kj)	6221kJ (1486Cal)	898kJ (214Cal)
Protein (g)	44.5g	6.4g
Fat, total (g)	88.6g	12.8g
- saturated (g)	28.5g	4.1g
Carbohydrate (g)	128.6g	18.6g
- sugars (g)	25.6g	3.7g
Sodium (mg)	2163mg	312mg

The quantities provided above are averages only.

#### Allergens

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

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Bake the corn & sausages

Preheat oven to 240°C/220°C fan-forced. Cut corn cob in half. Place corn on one side of a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Place pork, garlic & herb sausages on other side of tray. Bake for 10 minutes. Turn the sausages, then continue baking until corn is tender and sausages are browned and cooked through, 10-15 minutes.

**TIP:** If your oven tray is crowded, divide the corn and sausages between two trays.



### Get prepped

Meanwhile, grate **carrot**. Roughly chop **pickled jalapeños** (if using). Finely chop **garlic**.



### Make the garlic yoghurt

In a large frying pan, heat a drizzle of **olive oil** and **garlic** over a medium-high heat. Cook until fragrant, **1 minute**. Transfer to a large bowl and set aside to cool slightly. Add **Greek-style yoghurt** to **garlic oil mixture**, stirring to combine. Season to taste.



### Finish the hot dogs

Slice **hot dog buns** in half lengthways, 3/4 of the way through. When corn and sausages have finished baking, transfer **corn** to a plate. Place **buns** on the oven tray, then fill with **sausages** and sprinkle over **shredded Cheddar cheese**. Bake until cheese is melted, **4-5 minutes**.



#### Toss the slaw

While hot dogs buns are baking, top **garlic yoghurt** with **shredded cabbage mix** and **carrot**. Drizzle with **white wine vinegar**. Toss to combine. Season to taste.



# Serve up

Divide cheesy pork hot dogs, corn cobs and **corn chips** between plates. Top hot dogs with some garlic yoghurt slaw, **crispy shallots**, jalapeños (if using) and a drizzle of **smokey aioli**. Serve with **tomato salsa** and any remaining slaw.

### Enjoy!

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