

Loaded Cheesy Pork Hot Dogs

with Garlic Yoghurt Slaw & Corn Chips

Grab your Meal Kit with this symbol



Corn



Pork, Garlic & Herb Sausages



Carrot



Pickled Jalapeños (Optional)



Garlic



Greek-Style Yoghurt



Hot Dog Bun



Shredded Cheddar Cheese



Shredded Cabbage Mix



Corn Chips



Crispy Shallots



Smokey Aioli



Tomato Salsa

-  Hands-on: **20-30 mins**
-  Ready in: **30-40 mins**
-  Spicy (optional pickled jalapeños)

These hot dogs of epic proportions are super simple to make. While the juicy corn cobs, garlicky snags and hot dog buns do their thing in the oven, all you have to is prep the slaw, complete with a delightfully tangy yoghurt dressing.

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

| | 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 |

*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.



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**.



Get prepped

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



Toss the slaw

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



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.



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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