

# DINNERLY



## Chorizo Hot Dogs

Budget-Busting Tummy Fillers!



35 minutes



2 Servings

Filling, tried-and-true flavours, and even more budget-friendly than our core menu – that's our Thrifty Feed recipes! These classic dishes are perfect for when you want to put tasty, honest-to-goodness food on the table, and enjoy even more savings to boot.



## WHAT WE SEND

- 1 potato
- coriander
- 1 onion
- 10g smoky barbecue seasoning <sup>4</sup>
- 1 chorizo sausage <sup>4</sup>
- 2 sandwich rolls <sup>2,3,5</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tbs olive oil
- 1 tbs white vinegar
- 2 tsp sugar
- 2 tbs barbecue sauce
- 2 tbs mayonnaise <sup>1</sup>

## TOOLS

- 2 oven trays
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Egg (1), Gluten (2), Soy (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

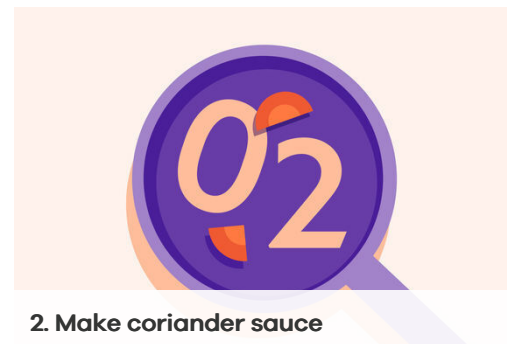
## NUTRITION PER SERVING

Energy 970kcal, Fat 47.7g, Carbs 106.2g, Protein 24.1g



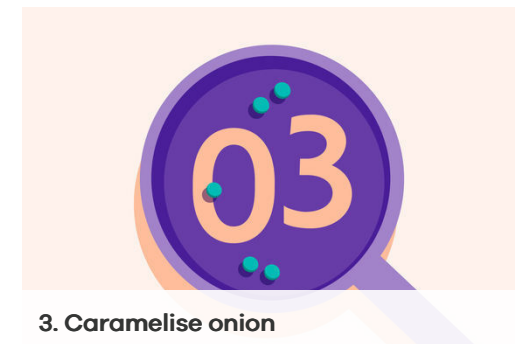
### 1. Bake fries

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potato** into matchsticks (see Kitchen hack). Put the potato in a single layer on the lined tray. Drizzle with **1½ tsp olive oil** and **1 tsp white vinegar**, season with **salt** and toss to coat. Bake the fries on the upper shelf for 25-27 mins until tender and golden.



### 2. Make coriander sauce

While the fries are baking, finely chop the **coriander**, including the stems. Combine the coriander, **1½ tbs olive oil** and **1 tsp white vinegar** in a bowl and season with **salt and pepper**.



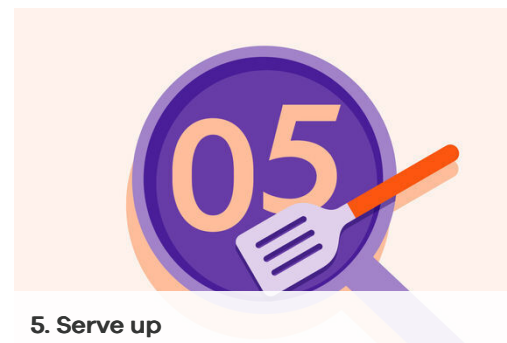
### 3. Caramelize onion

Cut the **onion** into thin wedges. Heat **½ tsp olive oil** in a medium frypan over medium heat. Cook the onion, stirring, for 5 mins or until soft. Add **half the barbecue seasoning\***, **2 tsp sugar**, **2 tsp white vinegar** and **1 tbs water** and cook, stirring, for 2-3 mins until caramelised. Taste, then season with **salt and pepper**. Remove from the pan and wipe the pan clean.



### 4. Cook chorizo

Cook the **chorizo** in the same pan over medium-high heat, turning, for 4-5 mins until browned. Remove from the pan. Meanwhile halve the **rolls** through the middle, taking care not to cut all the way through. Put on an oven tray and bake on the lower shelf for 3-4 mins until toasted.



### 5. Serve up

Halve the **chorizo** lengthwise. Spread the rolls with the **barbecue sauce** and **mayonnaise**. Fill with the chorizo and **caramelised onion**, then drizzle with the **coriander sauce**. Serve with the **fries** and enjoy!



### 6. Kitchen hack

Here's an easy way to cut the potato into matchsticks: thinly slice lengthwise, then stack the slices and cut into matchsticks.