

HOT DOG WITH HOMEMADE GREEN APPLE SALSA

INGREDIENTS

Ψ4 3 SERVINGS

(L) 20 MIN



2 packs Garden Gourmet Sensational Bratwurst

4 hot dog buns

100 g crumbled Feta

1 green apple

½ cucumber

3 tsp grilled onions

Chives

1 lime

50 g yogurt

Try this hot dog filled with Vegan Garden Gourmet Sensational Bratwurst, homemade green apple sauce and salad. Ideal for a flavorful summer BBQ!

PREPARATION

1. Mix veggies with lime juice, and make yogurt-chive sauce

Cut the apple and cucumber into small cubes and mix them with the lime juice. Finely chop the chives and mix them with the yogurt.

2. Cook the Sensational Bratwurst and toast hot dog buns

Cook the Garden Gourmet Sensational Bratwurst on the barbecue or on the grill. Cut hot dog buns and toast them briefly on the grill.

3. Build your hot dog, serve, and enjoy!

Place the Sensational Bratwursts in the buns, put then lamb's lettuce, apple salsa, feta and roasted onions. Serve immediately.

CHECK OUT MORE RECIPES AT GARDENGOURMET.COM

<u>Garden Gourmet</u> > <u>Recipes</u> > <u>Hot Dog with Homemade Green Apple Salsa</u>