

VEGETARIAN HOT DOG WITH CABBAGE AND APPLE

INGREDIENTS

1 Pack Garden Gourmet Frankfurters
2 whole grain baguettes
1 small red cabbage
1 red apple
Thyme
Pinch of cinnamon
Pinch of clove
Ginger juice

 2 SERVINGS

 20 MIN

 EASY

A gourmet version of the traditional hot dog! Discover our vegetarian hot dog recipe with Garden Gourmet Frankfurters, red cabbage and apple.

PREPARATION

1. Cook the sausages

Prepare the Garden Gourmet Frankfurters according to the instructions on the package

2. Bake apples and mix cabbage

Clean the apple and cut into wedges. Bake the apples with some thyme and a little bit of ginger juice, so the apple turns brown. Wash and cut the red cabbage. Mix the cinnamon powder with the red cabbage and let it rest for a couple of minutes.

3. Customize your hot dog and enjoy!

Put the rested red cabbage with the baked apples on the baguettes. Add the sausages on top and garnish with some thyme.

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