

# 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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