Hot Dogs with mini jacket wedges









Ingredients

4 hot dog rolls, wholemeal is best

4 quorn sausages

8 small baked potatoes (roughly 600g)

A little rapeseed oil

1 tsp mild chilli power

1 tsp smoked paprika

Choice of dog toppings: 4 options - take your pick!

4 ways



See next page

Method: Part 1

Serves 4

For the wedges:

- Preheat the oven to 200°C/gas mark 6.
- Cut each potato into 4 wedges.
- Place in boiling water for 10 minutes- don't overcook, make sure they keep their shape!
- Orain and put back in the pan. Add the spices to the oil and drizzle over wedges.
- Gently shake, then scatter on a baking tray.
- Bake for 30 minutes in the oven, turning the wedges over half way through, until super crispy.
- Remove from oven and serve!

For the Quorn Dogs (from frozen):

On the hob

Cook the frozen sausages in a pan with 1 tbsp oil for 14 min over a medium-high heat, turning often.

OR

In the oven

Brush sausages with a little oil and cook for 18 min at 200°C.

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Method: Part 2 (serves 4)









The Unicorn Dog

Topping ingredients:

2 cooked beetroot 150g feta, crumbled Unicorn hummus* For the dressing:

2 tbsp plain yogurt 2 tbsp light mayo

1 tbsp mint sauce

*See The Super Yummy Kitchen for recipe

Method:

- Spread the inside of the bread rolls with the unicorn hummus.
- Add the sausages (one per roll).
- Top with beetroot and feta.
- Orizzle over dressing and serve with green salad!





Method:

- Spoon a little tomato sauce into the roll, then add the sausages (one per roll).
- Add a little more sauce on top with some grated cheese and a sprinkling of herbs.
- Top with the olives and quorn ham and serve with sliced fresh tomato salad!



Topping ingredients:

1/2 tsp mixed herbs/oregano
A few black olives, sliced
2 slices of Quorn ham, chopped
4 large tomatoes
1/2 portion of tomato sauce*
*See The Super Yummy Kitchen for recipe

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Method: Part 2 (serves 4)









The Nacho Chilli Dog

Topping ingredients:

1 small tin of kidney beans 120g tortilla chips, crushed Spring onions, to garnish (optional) 1/2 portion of tomato sauce*

*See The Super Yummy Kitchen for recipe

Method:

- Make the chilli by placing the tomato sauce and kidney beans in a pan over a moderate heat for 10 min.
- Spoon the chilli into each roll along with one sausage.
- 3 Scatter the crushed tortilla chips over the top.
- Finish with a sprinkle of spring onions if you have any!







Method:

- Drain and finely dice the fruit careful, it's slippery!
- Chop the chilli and cucumber before mixing with the diced fruit and sweet chilli sauce.
- Opening with your fruity salsa.
- Finish with some chopped spring onions and a pinch of corriander if you like!

Topping ingredients:

1/2 tin peaches 1/4 fresh pineapple or 1/2 tin 50g cucumber, deseed it 2 tsp sweet chilli sauce 1 chilli, deseeded Spring onions

Optional Pinch of coriander