



Ingredients

- 1 tablespoon sunflower or vegetable oil
- 270 g Pork Sausage
- 4 tablespoons Maggi Chilli Sauce
- 1 Medium Onion
- 100 g Cucumber
- 1 Medium lemon, juiced
- 1 Medium carrots, grated

Instructions

1. Pickle the veg – add the veg to a bowl and squeeze over the lemon juice with a good pinch of salt and a tiny pinch of sugar. Leave for 20 mins
2. Cook the sausages on the grill or barbecue until browned and piping hot throughout.
3. Fry the onions in a little oil for 5-7 minutes over a low heat until browned and starting to caramelise.
4. Assemble the hotdogs – toast the buns under the grill or on the barbecue for a few seconds. Split them open and fill with some pickled veg. Top with a dollop of sour cream and add a hot sausage. Drizzle over the hot sauce and then finish with the crispy onions. Serve with green salad leaves or charred corn on the cob.

Nutrition

Carbohydrate	17.47 g
Energy	263.02 kcal
Fat	18.7 g
Fibre	1.12 g
Protein	7.08 g
of which: saturates	5.93 g
Sodium	366.07 mg
of which: sugars	7.66 g

⌚ 15 Minutes

⊕ 4