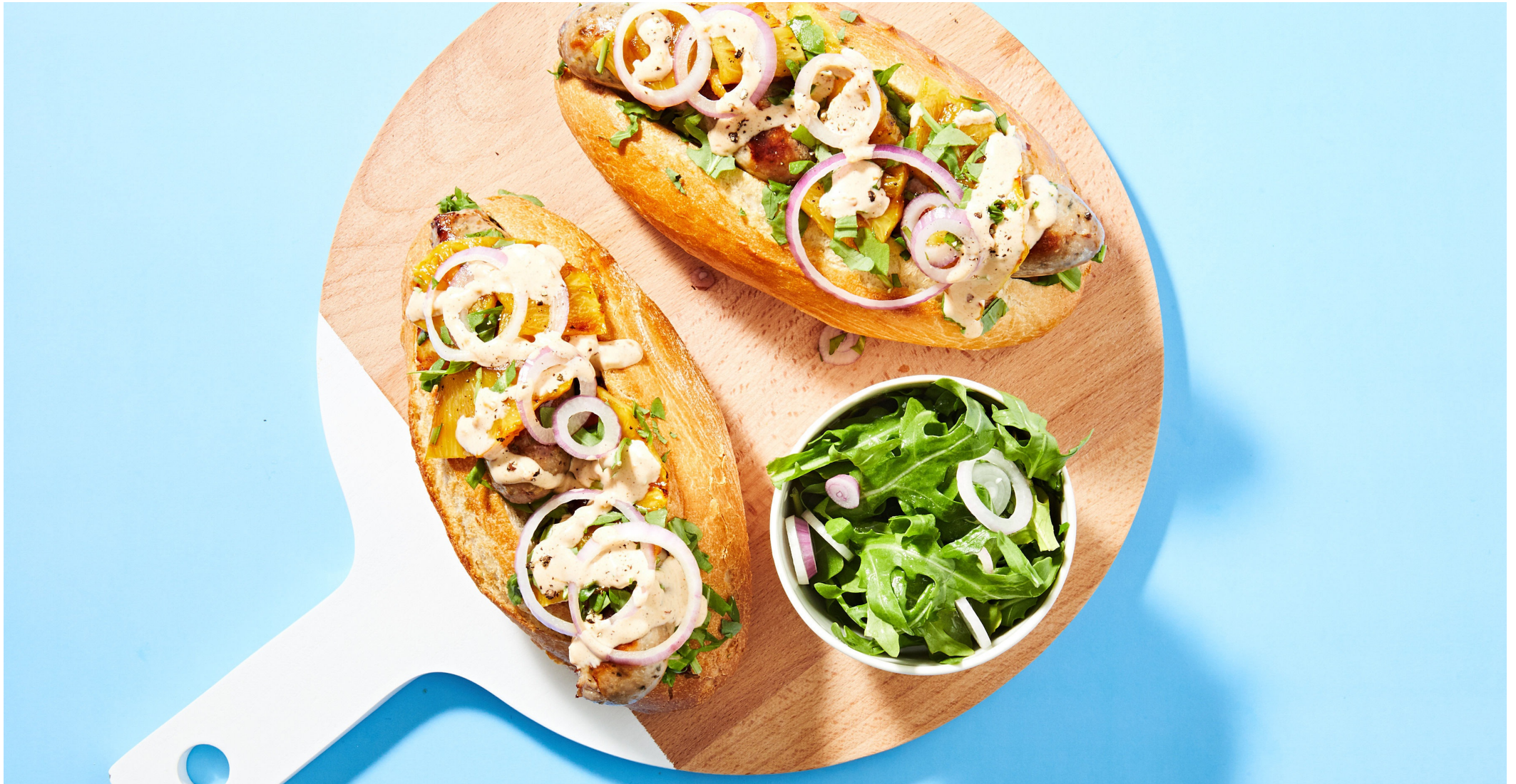


# DINNERLY



## Hawaiian Hot Dogs with Pork Sausages and Caramelised...

 20-30 minutes  4 Servings

Hot dogs for dinner? Of course you can, with these filling rolls stuffed from top to bottom with juicy pork sausages, warm pineapple and a creamy spiced drizzle.

## WHAT WE SEND

- 6,17
- 1,6,17
- 1,6

## WHAT YOU NEED

- olive oil
- sea salt and pepper
- sugar
- water
- white wine vinegar <sup>17</sup>

## TOOLS

- large deep frypan
- large frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 1130kcal, Fat 62.5g, Carbs 100.7g, Proteins 35.7g



### 1. Prep ingredients

Preheat the oven to 180C. Slice off the **pineapple** skin, then halve lengthwise and remove the core. Cut the **pineapple** widthwise into 5mm-thick slices. Thinly slice the **onion** into rounds. Roughly chop **1 cup of the rocket leaves**, reserving the remainder.



### 2. Cook sausages

Heat **2 tsp olive oil** in a large frypan over medium heat. Cook the **sausages**, turning occasionally, for 10 mins or until golden and cooked through. Remove the pan from the heat.



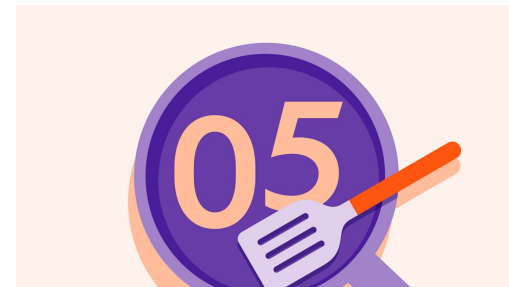
### 3. Warm bread

Meanwhile, cut a slit lengthwise down the **bread rolls**, taking care not to cut all the way through. Put on an oven tray and bake for 8 mins or until warmed through and crusty. Put **80ml (1/3 cup) mayonnaise**, **2 tsp of the jerk spice blend** (the remaining jerk spice won't be used in this recipe) and **2 tsp water** in a small bowl and stir to combine.



### 4. Caramelize pineapple

Put **55g (1/4 cup) sugar** on a plate. Press **pineapple slices** into the sugar to lightly coat. Heat a large deep frypan over high heat (see Kitchen hack). Cook, in batches, for 1-2 mins each side until golden and caramelised. Remove the pineapple from the pan. Spread the **rolls** with three-quarters of the **jerk mayonnaise**, then fill with the **sausages** and pineapple.







### 5. Assemble and serve

Scatter the rolls with the **chopped rocket** and **one-quarter of the onion**. Drizzle with the **remaining jerk mayonnaise**. Toss the **remaining rocket and onion** with **1 tbs white wine vinegar** and **1 tbs olive oil** in a large bowl and season with **salt and pepper**. Divide the **hot dogs** and **salad** among plates and enjoy.



### 6. Kitchen hack

We recommend you use a non-stick frypan to cook the pineapple to prevent it sticking. You could also cook the sausages and pineapple on a hot barbecue to get a great chargrill flavour.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

 **Packed in Australia**  
from at least 70%  
**Australian ingredients**