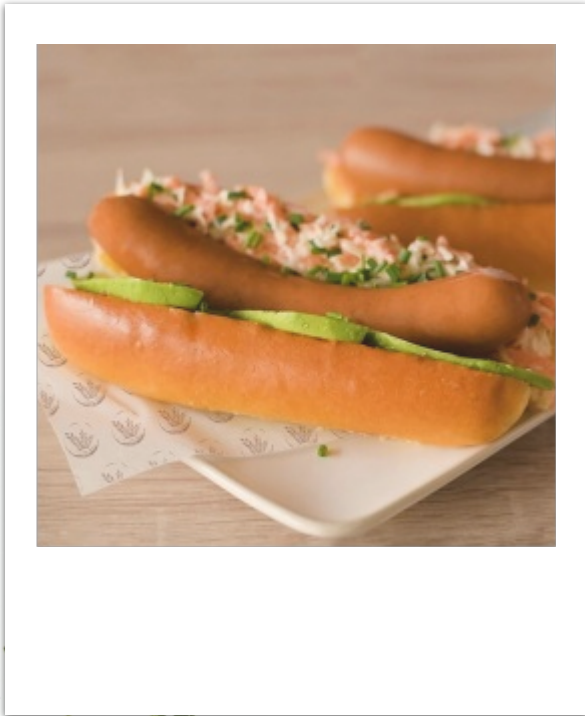


COLESLAW HOT DOG

2 personnes

20 minutes

Easy



Ingredients

- 2 Brioche Hot Dog Rolls
- 2 Frankfurters
- 1 avocado
- Honey mustard

Coleslaw

- 1/4 or 200g white cabbage
- 1 carrot
- salt and pepper
- 1 tablespoon of sugar
- 2 tablespoons of cider vinegar
- 2 tablespoons of mayonnaise
- 2 tablespoons of cottage cheese
- 1 tablespoon of chiseled chives

Preparation

Grate the cabbage and carrot. In the bottom of a salad bowl, mix the sugar, salt and vinegar.

Add mayonnaise, cottage cheese and chives. Mix again. Add the grated cabbage and carrot. Mix. Put in a cool place.

Bring the water to a simmer and plunge the frankfurters in. Turn off the heat and cook for about 5 minutes.

In the meantime, cut the avocado into strips lengthwise.

Spread honey mustard on the bottom of the hot dog. Add a dollop of coleslaw. Arrange the avocado slices on top. Finish with the sausage and close the hot dog.

Astuce

Lightly preheat hot dog buns in the oven.