

COLESLAW HOT DOG

2 personnes20 minutesEasy



Ingredients

- 2 Hot Dogs
- 2 Frankfurters
- 1 avocado
- Honey mustard

Coleslaw

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

Preparation

- 1- Grate the cabbage and carrot. In the bottom of a salad bowl, mix the sugar, salt and vinegar.
- 2- Add mayonnaise, cottage cheese and chives. Mix again. Add the grated cabbage and carrot. Mix. Put in a cool place.
- 3- Bring the water to a simmer and plunge the frankfurters in. Turn off the heat and cook for about 5 minutes.
- 4- In the meantime, cut the avocado into strips lengthwise.
- 5- 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.