

Chilli Hot Dogs

Cook: 40 Minutes

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Step 1.

Heat the oil in a large saucepan and add the onion. Cook for 2-3 minutes until beginning to soften, then add the peppers. Cook for another 3-4 minutes until the peppers are just becoming tender. Turn on the teppanyaki to 200 and allow to heat.

Step 2.

Add the chilli powder, cumin, garlic, ground coriander and paprika to the pan and stir through, cooking for 1 minute. Place the mince in the pan and move around, breaking up with a wooden spoon. Cook for 3-4 minutes until brown all over.

Step 3.

Pour in the passata and stock. Bring to a gentle simmer and cook for 30 minutes. Grate the chocolate into the pan of chilli then simmer for another 15 minutes until the mixture has thickened slightly.

Step 4.

Meanwhile, spray teppanyaki with some oil, and add the sausages. Add sliced onions to cook slowly, keep turning sausages and onions until brown.

Step 5.

Once sausages are cooked, Assemble them in the rolls along with spoonful's of the chilli. Serve with the ketchup, mustard and sliced red chilli, grated cheese and choice our sourcrout, pickled chutney etc. Tip: Freeze any leftover chocolate chilli to enjoy another time. Alternate Option: If you do not want to add chilli you can add sliced onions and grated cheese. If Vegetarian you can use non-meat sausages instead with tofu mince.

Ingredients

Serves 6

1 tbsp Olive Oil

1 large brown onion, finely chopped

1 red pepper, deseeded & sliced

2 tsp hot chilli powder

1 tsp cumin

1 tsp garlic

1 tsp paprika

1 beef stock cube

1 tsp ground coriander

250g 5% beef mince

250g lean pork mince

500ml Passata

1 square dark chocolate

400g Tin of red kidney beans, drained & rinsed

6 Sausages of choice

6 finger rolls

Ketchup, to serve

Mustard, to serve

1 fresh red chilly finely sliced, to serve