

CORN HOT DOG, CRUNCHY GREEN PEPPER AND SPICY OIL

4 personnes

20 minutes

Easy

Ingredients

- 6 Brioche Hot Dog Buns
- 4 corn cobs
- 1 green pepper
- 1 red onion
- 1 lime
- 1/2 bunch of cilantro
- 4 tablespoons of vegan mayonnaise
- Olive oil
- Chili oil
- Salt & pepper

Preparation

Blanch the corn cobs for 15 minutes in boiling water, then grill them on the barbecue until golden brown.

Slice the red onion, remove the seeds from the green pepper, and cut it into thin strips.

Squeeze the lime and chop the cilantro.

Mix everything together, add a drizzle of olive oil, season, and set aside.

Mixed cooked kernels and mix them with the mayonnaise.

Warm the hot dog buns on the barbecue

Fill the hot dog buns with the corn, top with the pepper salad, finish with a drizzle of chili oil, and serve.

