

## VEGAN DIRTY DOGS



### Vegan Dirty Dogs

Looking for vegan and veggie inspiration? This vegan-friendly veggie sausage is a distinctive and tasty alternative to its meaty cousin. With low-cost ingredients, the ability to make in batch and a great flavour, it could make a profitable addition to your menu.

### Method

- Combine all ingredients apart from lentils and blend in food processor for 1 minute.
- Remove from food processor and add lentils and a little flour until the mixture comes together, then rest for at least 30 mins.
- Mould mixture in to sausages and bake for 30-40 minutes at 200°C.
- Serve in hotdog buns with fried onions, ketchup and mustard.

### Ingredients

- 1 fried sliced onion
- 5 beetroots sliced and roasted for 30 mins at 200°C
- 200g fried sliced chestnut mushrooms
- ½ tsp garlic granules
- 1 tsp cajun seasoning
- 300g cooked red lentils
- All purpose flour
- Oil for frying

### To serve

- Vegan hotdog buns
- Fried sliced onion
- Ketchup
- Mustard



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