

Chimichurri Hot Dogs

Inspired from [Oishii](#)

Ingredients:

Chimichurri:

1/2 bunch of parsley, chopped

1/2 bunch of cilantro, chopped

a couple mint leaves

3 garlic cloves

1/4 cup olive oil

1 tablespoon red wine vinegar

1/4 teaspoon red pepper flakes

Salt & pepper to taste

Pickled Red Onions:

1 medium red onion, sliced thinly

red wine vinegar

Items needed:

Grilled polish sausages or hot dogs (your choice)

Kings Hawaiian Hot Dog Buns

Crumbled cotija cheese

Mexican crema

Preparation:

In a food processor, combine the parsley, cilantro, mint, garlic, red pepper flakes and red wine vinegar and pulse. Slowly drizzle the olive oil. Taste for seasonings, add salt and pepper. Cover and chill.

In a large bowl, add the sliced onions and cover with enough red wine vinegar to cover to the top. Set aside and keep in refrigerator until ready to use.

Prepare the polish sausages or hot dogs on the grill and lightly warm the Hawaiian hot dog buns on the grill. Top the polish sausages with a drizzle of chimichurri, crumbled cotija cheese, pickled red onions and finish with a drizzle of Mexican crema.

Printed from [Mrs. Regueiro's Plate](#)