



Brand



HAWAIIAN HOT DOG WITH PINEAPPLE SALSA

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PORTION SIZE: 1 SERVING

| Ingredients (yields 50 servings) | Quantity |
|--|----------------|
| JENNIE-O® Reduced Sodium Uncured Frank, 2.0 oz., 612620, 4/5 lb., frozen | 50 franks |
| Whole grain hot dog bun | 50 buns |
| Pineapple tidbits, canned, drained | 3 qt., ½ c. |
| Red onion | 1 qt., 2¼ c. |
| Cilantro, fresh | 12½ oz. |
| Lime juice | 1½ c., 1 Tbsp. |
| Plain yogurt | 3 c., 2 Tbsp. |
| Siracha sauce | ½ c., 1 tsp. |
| Cooking spray | 50 sprays |

| Directions |
|---|
| <p>Prepare the Salsa:</p> <ol style="list-style-type: none"> 1. Peel, trim and dice red onion and chop cilantro. 2. Open and drain can of pineapple tidbits. 3. Add diced red onion, chopped cilantro, pineapple tidbits and lime juice to bowl and stir until mixed. 4. Cover and place pineapple salsa in cooler until assembly. <p>Prepare Spicy Cream Sauce:</p> <ol style="list-style-type: none"> 5. In another mixing bowl, add yogurt and hot sauce. Combine well and place in cooler until service. <p>Prepare Turkey Franks:</p> <ol style="list-style-type: none"> 6. Preheat oven to 350°F and line sheet pans with parchment paper and spray with non-stick cooking spray. 7. Place turkey franks on sheet pan and bake for ~10-14 minutes. <p>Assemble in following order:</p> <ol style="list-style-type: none"> 8. Once cooked, place one frank into each bun. 9. Add 1/3 cup of pineapple sauce on top of each frank. 10. Drizzle 1 ounce of spicy cream sauce or offer on the side. <p>Offer each student one turkey frank on a bun with pineapple salsa and spicy cream sauce.</p> |

1 turkey frank hot dog provides 2.0 oz. meat/meat alternate
 1 whole grain hot dog bun provides 2.0 oz. eq. whole grain rich
 1/3 c. pineapple salsa equals 1/4 cup fruit

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.

| Nutrients Per Serving | | | | | |
|-----------------------|---------|---------------|---------|-----------|------------|
| Calories | 310 cal | Sodium | 595 mg | Calcium | 35 mg* |
| Fat | 12 g | Carbohydrates | 33 g | Vitamin A | 85 iu* |
| Saturated Fat | 3 g | Dietary Fiber | 5 g | Vitamin C | 2 mg* |
| Trans Fat | 0 g | Protein | 14 g | Vitamin D | 0.250 mcg* |
| Cholesterol | 50 mg | Iron | 0.7 mg* | | |

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