



Fajita Dog Topping

Ingredients

- › 1/4 cup oil
- › Medium white onion
- › Medium Green, Yellow, Orange or Red Bell Peppers
- › 1 Pkg 14oz **Hofmann German Brand Franks**
- › 2 Large Jalapeno Peppers
- › Chipotle Dressing (from bottle)
- › 6 buns (your choice)

🕒 Prep Time

10 minutes

🕒 Cook Time

10-12 minutes

🍴 Serves

6 people

Directions

- * Grill Hofmann German Franks about 8-12 minutes
- * While grilling franks, chop fresh 1 green, 1 red, 1 yellow, and 1 orange bell peppers into thin strips, set aside.
- * Chop one medium sized white onion and combine with bell peppers, set aside.
- * Slice 2 fresh, large jalapeno peppers into thin discs, set aside.
- * Combine bell peppers and onions in a skillet with light oil and cook until tender.
- * Remove vegetables from skillet and set aside.
- * Pull franks off of the grill when they are nicely browned and starting to split and place them in buns of your choice.
- * Top the franks with Chipotle dressing (purchased from store) then spoon the cooked vegetables onto the frank and top with fresh jalapeno slices.



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