

Salchipapas & Chili-Lime Fries

with Chimichurri Slaw



50min



2 Servings

This Peruvian dish is as cleverly named as it is delicious! Salchipapas is a portmanteau of salchicha (sausage) and papa (potato). We toss crisp oven fries with chili-lime seasoning for instant mouthwatering flavor, then top with sliced hotdogs for some fun savory flair. A tangy homemade aioli of mayo, lime zest, and garlic drizzles over top, and a side of chimichurri slaw adds herbaceous crunch.

What we send

- 2 russet potatoes
- 1 lime
- garlic
- 2 (2 oz) mayonnaise ^{3,6}
- 4 oz chimichurri sauce
- 14 oz cabbage blend
- 10 oz pkg beef hot dogs
- ¼ oz chili lime spice

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1290kcal, Fat 106g, Carbs 59g, Protein 32g

1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into ½-inch thick fries. Toss on a rimmed baking sheet with **3 tablespoons oil**, then season with **salt** and **pepper**.

4. Make slaw

In a large bowl, whisk to combine **remaining mayo** with **4 tablespoons chimichurri**. Add **slaw** and toss to coat. Top with desired amount of **remaining lime zest**.

2. Roast fries

Spread **potatoes** into a single layer. Roast on lower oven rack until tender and browned on the bottom, about 20 minutes. Flip and roast until browned on the bottom, about 10 minutes more.

5. Cook hot dogs

Cut **hot dogs** on a diagonal into 1-inch thick pieces. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add hot dogs and cook, stirring occasionally, until browned in spots and warmed through, about 4 minutes.

3. Make aioli

Meanwhile, finely grate **lime zest** and cut remaining into wedges. Finely grate **½ teaspoon garlic**.

In a small bowl, whisk to combine **garlic**, **1 mayo packet**, **1 teaspoon water**, and **½ teaspoon lime zest** (or more, if desired). Season to taste with **salt** and **pepper**.

6. Serve

Toss fries with **2 teaspoons chili lime spice** (or more, if desired) and season to taste with **salt**.

Top **fries** with **hot dogs**, **aioli**, and **ketchup** if desired. Serve alongside **slaw** with extra **lime wedges** on the side. Enjoy!