

DINNERLY



Salchipapas: Peruvian Hot Dogs & French Fries

with Cheese, Sour Cream & Onions



40min



2 Servings

Saying salchipapas is almost as much fun as eating it, and it's no wonder this sausage and potato street food is popular throughout Peru. First, we roast crispy oven fries and sauté slices of beef hot dogs with sweet onions. Then the fun comes. Onto the fries we layer cheese, hot dogs, onions and cilantro for an over-the-top feast. A squeeze of lime is all that's needed before digging in. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- ¼ oz fresh cilantro
- 1 lime
- 10 oz pkg beef hot dogs
- 2 oz shredded cheddar-jack blend ²
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- neutral oil

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 53g, Carbs 54g, Protein 38g



1. Prep potatoes

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

Scrub **potatoes**, then cut into ¼-inch thick fries. Toss on a rimmed baking sheet with **salt** and **pepper**. Sprinkle with **1 tablespoon flour** and **1 tablespoon oil**; toss well.



2. Roast fries

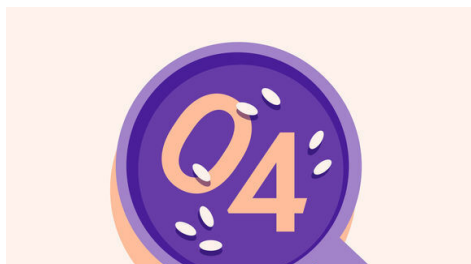
Spread **potatoes** into a single layer. Roast on lower oven rack until tender and browned on the bottom, 16–20 minutes. Flip and roast until browned on the bottom, about 10 minutes more.



3. Prep ingredients

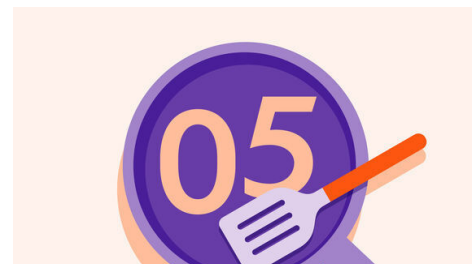
Meanwhile, halve and thinly slice **half of the onion** (save rest for own use); finely chop **2 tablespoons onions**. Pick **cilantro leaves** from stems; discard stems. Cut **lime** into wedges.

Cut **hot dogs** on a diagonal into 1-inch thick pieces.



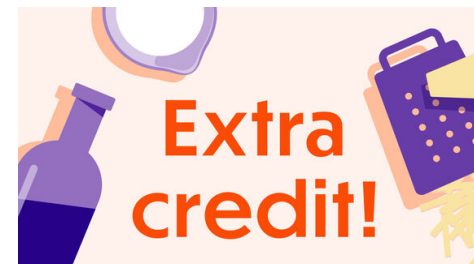
4. Cook onions & hot dogs

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 5–7 minutes. Add **hot dogs** and cook, stirring occasionally, until browned in spots and warmed through, about 4 minutes.



5. Serve

Serve **fries** topped with **cheese**, **hot dogs**, **sour cream**, **chopped onions**, and **cilantro**. Serve **lime wedges** alongside. Enjoy!



6. Pro tip!

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside of the lime so you have more juice to squeeze!