

CHEETOS® FLAMIN' HOT® Hawaiian Hot Dogs

Ingredients

- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1/2 cup frozen mango chunks, thawed and diced
- 1/2 cup canned pineapple tidbits, drained
- 1/2 cup diced cucumber
- 1/4 cup lime juice
- 2 tbsp finely chopped fresh cilantro
- 1 tbsp olive oil
- 1/2 tsp salt
- 1/4 cup sodium-reduced soy sauce
- 1 tsp cornstarch
- 1/4 cup honey
- 4 beef hot dogs
- 4 hot dog buns, split
- 1 cup diced ham

How to make it

1. Toss together mango, pineapple, cucumber, lime juice, cilantro, oil and salt; refrigerate until ready to serve.
2. In small saucepan, whisk together soy sauce, 1 tbsp water and cornstarch; stir in honey. Bring to boil over medium-high heat; cook for 12 to 15 minutes or until thickened. Set aside.
3. Grill hot dogs according to package directions. Assemble hot dogs in buns; top with ham and mango salsa. Drizzle with honey glaze; sprinkle with CHEETOS® FLAMIN' HOT® Cheese Flavored Snacks.



PREP
TIME
20 min



COOK
TIME
20 min



TOTAL
TIME
-



SERVING
-

Made with