



# 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"> <li>1. Peel, trim and dice red onion and chop cilantro.</li> <li>2. Open and drain can of pineapple tidbits.</li> <li>3. Add diced red onion, chopped cilantro, pineapple tidbits and lime juice to bowl and stir until mixed.</li> <li>4. Cover and place pineapple salsa in cooler until assembly.</li> </ol> <p>Prepare Spicy Cream Sauce:</p> <ol style="list-style-type: none"> <li>5. In another mixing bowl, add yogurt and hot sauce. Combine well and place in cooler until service.</li> </ol> <p>Prepare Turkey Franks:</p> <ol style="list-style-type: none"> <li>6. Preheat oven to 350°F and line sheet pans with parchment paper and spray with non-stick cooking spray.</li> <li>7. Place turkey franks on sheet pan and bake for ~10-14 minutes.</li> </ol> <p>Assemble in following order:</p> <ol style="list-style-type: none"> <li>8. Once cooked, place one frank into each bun.</li> <li>9. Add 1/3 cup of pineapple sauce on top of each frank.</li> <li>10. Drizzle 1 ounce of spicy cream sauce or offer on the side.</li> </ol> <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  
 ⅓ c. pineapple salsa equals ¼ 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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