



PREP
TIME

20min



COOK
TIME

20min



SERVES

4

PRODUCT



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

DIRECTIONS

Toss together mango, pineapple, cucumber, lime juice, cilantro, oil and salt; refrigerate until ready to serve.

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.

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.