Asian Banh Mi Hot Dog

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Servings: 1 1 grilled hot dog 1 frankfurter bun shredded carrot sliced cucumber rice wine vinegar cilantro sriracha-spiked mayo	Shred some carrot. Siice some cucumber thinly. In a bowl, toss the carrot and cucumber with some rice wine vinegar.
	Grill one hot dog.
	Place the hot dog in a bun. Top with the carrot/cucumber mixture.
	Sprinkle with cilantro.

Top with mayo, to taste.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Sandwiches

Dar Carving Nutritianal Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg): Alcohol (kcal):	Omg 0
Polyunsaturated Fat (g):	0g		n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	0g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0

Protein (g):	0g	Lean Meat:	0
Sodium (mg):	Omg	Vegetable:	0
Potassium (mg):	0mg	Fruit:	0
Calcium (mg):	0mg	Non-Fat Milk:	0
Iron (mg):	0mg	Fat:	0
Zinc (mg):	0mg	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving				
Calories 0	Calories from Fat: 0			
	% Daily Values*			
Total Fat Og	0%			
Saturated Fat 0g	0%			
Cholesterol Omg	0%			
Sodium Omg	0%			
Total Carbohydrates 0g	0%			
Dietary Fiber 0g	0%			
Protein Og				
Vitamin A	0%			
Vitamin C	0%			
Calcium	0%			
Iron	0%			

* Percent Daily Values are based on a 2000 calorie diet.