

**Grilled, Pork**

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# Tasty Topped Franks

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**Servings: 4**

**Start to Finish Time: 15 minutes**

**4 Oscar Meyer Selects Chicago recipe beef franks**

**1/2 cup sliced black olives, drained**

**1/2 cup chopped tomatoes**

**1/4 cup chopped onions**

**1/4 cup banana pepper rings, chopped**

**1 tablespoon Kraft light ranch dressing**

**1 tablespoon yellow mustard**

**4 poppy seed hot dog sandwich rolls, split**

Heat the grill to medium heat.

Grill the franks for 7 to 9 minutes or until heated through, turning occasionally.

Meanwhile in a bowl, combine the olives, tomatoes, onion and peppers.

In a separate bowl, combine the dressing and mustard.

Fill the rolls with the franks. Top with the tomato mixture. Drizzle with the dressing mixture.

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Per Serving (excluding unknown items): 31 Calories; 2g Fat (54.6% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 195mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.