



Easy



15 – 30 minutes

Warm Potato and Chorizo Salad

SERVES: 4

PREPARATION TIME: 5 minutes

COOKING TIME: 15 minutes

Ingredients

- 6 tbsp Filippo Berio Extra Virgin Olive Oil
- 350g baby new potatoes, halved
- 1 onion, diced
- 100g chorizo sausage, sliced
- 100g baby plum tomatoes, halved
- 2 tbsp balsamic vinegar
- Pinch of sugar
- 1 (60g) bag mixed salad leaves

Method

1. Heat the oil in a large frying pan add the potatoes and sauté for 8-10 mins or until golden. Add the onions and continue to cook for a further 2-3 mins. Transfer to a large salad bowl.
2. Add the chorizo to the frying pan and fry for 2-3 m then add to the bowl.
3. Add the tomatoes to the pan with the vinegar and stir fry for 1 min. Add the tomatoes and pan juices to the salad bowl and season with

plenty of freshly ground black pepper.

4. Finally, add the salad leaves and toss well to mix. Serve immediately with crusty bread. Dress with a little more oil if liked.