

Salads

WARM AVOCADO SALAD WITH CHORIZO

Serves 4



- 4 tbsp olive oil
- 1 loaf cabiatta, torn into small pieces
- 160g chorizo, sliced
- 250g cherry tomatoes, halved
- 2 tbsp balsamic vinegar
- pinch of sugar
- salt and pepper
- 2 large ripe avocados, halved, stoned and sliced
- 150g salad leaves

1. Heat half the olive oil in a frying pan over a medium-high heat and fry the cabiatta pieces for eight to 10 minutes until crisp and golden brown. Drain the croutons on kitchen paper.

2. Fry the slices of chorizo in the same frying pan until golden brown on both sides - don't use more oil, the sausage will release fat.

3. Then increase the temperature and add the cherry tomatoes. Stir for one to two minutes, or until the tomatoes start to soften. Add the balsamic vinegar and sugar and season to taste.

4. Mix the avocado, salad leaves and remaining olive oil together on a salad plate. Place the chorizo, tomatoes and croutons on top and drizzle the pan juices over the salad.

Serve immediately.
