

WARM DRAGON SAUSAGE SALAD WITH BROAD BEANS & BACON

Serves 4



Ingredients

200g *Smoked Welsh Dragon Sausage* -
sliced

250g *Smoked Streaky Bacon* -
chopped

250g *Broad Beans*

20 *Baby New Potatoes*

2 *Spring Onions* - sliced

1 tbl *Flat Leaf Parsley* - chopped

Extra Virgin Olive Oil

Lemon Juice

Boil the new potatoes in salted water until tender but not mushy.

Boil the broad beans in unsalted water for just a few minutes until tender.

Meanwhile fry the chopped bacon and sausage slices in a little olive oil until golden & add the spring onions to coat with the juices.

Mix all the warm ingredients together in a salad bowl, add chopped parsley, lemon juice & black pepper to taste and serve immediately.