

WARM DRAGON SAUSAGE SALAD WITH BROAD BEANS & BACON



Serves 4

Ingredients

12 - 20 New Potatoes

200g Smoked Welsh Dragon Sausage - sliced on
the diagonal

250g Smoked Back Bacon or Smoked Streaky
Bacon -sliced

250g Broad Beans - Fresh or Frozen

2 Spring Onions - sliced

1 tbl Flat Leaf Parsley - chopped

1 tbl Fresh Mint - chopped

Extra Virgin Olive Oil

Lemon Juice

Dried Chilli Flakes

Sea Salt

Boil the new potatoes in salted water with a sprig mint until tender but not mushy. Drain and allow them to cool a little so that you can slice them or halve them depending on their size.

Boil the broad beans in unsalted water for just a few minutes until tender. Peel if you love the vibrant colour within their skins but not if you are in a hurry!

Meanwhile, fry the bacon slivers in a little olive oil, followed by the sausage slices until golden & toss in the spring onions and remove from the heat to coat with the juices.

Mix all the warm ingredients together in a salad bowl, add chopped parsley, lemon juice and a drizzle of olive oil. Finish with a pinch of sea salt and a sprinkle of chilli flakes and serve immediately.