

# SMOKED WELSH DRAGON SAUSAGE SALAD WITH BROAD BEANS & BACON

Serves 4

## Ingredients

200g [Smoked Welsh Dragon Sausage](#) – sliced on the diagonal  
12 – 20 New Potatoes  
1 tbl Fresh Mint – chopped  
250g Broad Beans – Fresh or Frozen  
250g [Smoked Back Bacon](#) or [Smoked Streaky Bacon](#) – sliced  
[Fino Extra Virgin Olive Oil](#)  
2 Spring Onions – sliced  
1 tbl Flat Leaf Parsley – chopped  
Lemon Juice  
Dried Chilli Flakes  
Pinch of [Halen Môn Sea Salt](#)



Boil the new potatoes in salted water with a sprig of 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 [Smoked Bacon](#) slivers in a little [olive oil](#), followed by the [Smoked 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.

Enjoy!