

SMOKED WELSH DRAGON SAUSAGE SALAD WITH BROAD BEANS & BACON

Serves 4

Ingredients

200g [Smoked Welsh Dragon Sausage](#), sliced on the diagonal
250g [Smoked Back Bacon](#) or [Smoked Streaky Bacon](#), sliced
250g Broad Beans, Fresh or Frozen
12 - 20 New Potatoes
2 Spring Onions, sliced
Fresh Lemon Juice
Dried Chilli Flakes
1 tbsp Fresh Mint, chopped
1 tbsp Flat Leaf Parsley, chopped
[Fino Extra Virgin Olive Oil](#)
A 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 [Fino Olive Oil](#), followed by the [Smoked Welsh Dragon Sausage](#) slices until golden and 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 [Fino Olive Oil](#).

Finish with a pinch of [Halen Môn Sea Salt](#) and a sprinkle of chilli flakes and serve.

Enjoy!