

REALLY WELSH SMOKED SAUSAGE SALAD

Flying the Colours of Wales

A spicy Welsh take on a traditional Tomato & Mozzarella Salad. Our [Smoked Welsh Dragon Sausage](#) recipe can be doubled up for lunch alongside a slice of fresh bread!

Serves 4

Ingredients

- 3 [Smoked Welsh Dragon Pork Sausages](#), Sliced on diagonal
- 2 Ripe Vine Tomatoes, Sliced
- 12 Cherry Tomatoes, Halved
- [Pant-ys-Gawn Goat's Cheese](#)
- 2 Tbsp [Fino Extra Virgin Olive Oil](#)
- 1 Tbsp [Fino White Balsamic Vinegar](#)
- Flat Leaf Parsley, leaves torn



Put a tiny amount of [Fino Olive Oil](#) in a frying pan to heat.

Add the [Smoked Welsh Dragon Sausage](#) slices and fry on each side until golden and slightly crispy.

Plate the tomato and tear off teaspoonfuls of [Pant-ys-Gawn Goat's Cheese](#), season and drizzle with [Fino Olive Oil](#) and [Balsamic Vinegar](#).

Add the warm sausage & cherry tomato halves drizzling over any [Fino Olive Oil](#) left in the pan. Finish with fresh parsley and chilli flakes if enjoyed.

Serve with fresh Focaccia or [Sourdough bread](#).

Alternatively - take a look at our [Really Welsh Dragon Sausage Canapés](#).