

## Warm Chorizo and Goat's Cheese Salad from Gary Rhodes

Serves 4

Preparation/Cooking time: 15mins

### Ingredients:

100g-200g mixed or single variety salad leaves  
2-3 spring onions, thinly sliced  
225g British hard goat's cheese, broken into chunks  
300g chorizo sausage, peeled and cut into 1cm thick slices  
4 tbsps olive oil  
2 tbsps raspberry vinegar  
Pinch of caster sugar  
(Optional) ½ tsp Dijon mustard  
Salt and Pepper to taste



### Method:

- 1 Simply whisk together 4 tablespoons olive oil, 2 tablespoons raspberry vinegar, a pinch of caster sugar, and ½ teaspoon Dijon mustard if desired. Season with salt and pepper.
- 2 Mix together the salad leaves and spring onions and gently toss with the goat's cheese.
- 3 Heat a large frying pan with a drizzle of olive oil. Fry the chorizo, turning, for 3 to 4 minutes. Spoon the sausage into the salad, whisk any fat released into the vinaigrette and drizzle over the leaves

### Tip:

If you want a bit of additional flavour, try adding some natural yoghurt to your salad.

A few fresh raspberries can also be added to enhance the flavour of the vinaigrette.

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