FROM OUR KITCHEN

Warm beef sausage and pasta salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

01 Ingredients

- [ ] 6 good-quality thick beef sausages
- [ ] 300 g dried farfalle (bow-tie) pasta
- [ ] 200 g baby tomato medley, quartered
- [ ] 2 medium zucchini, shredded or grated
- [ ] 150 g cherry bocconcini, drained, torn
- [ ] 60 g baby rocket leaves
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp red wine vinegar

02 Step-by-step method

01 Lightly spray a large non-stick frying pan with oil. Heat over medium heat and cook sausages, turning regularly, for 10-12 minutes, or until cooked through. Set aside on a plate loosely covered with foil. Slice sausages.

02 Meanwhile, cook pasta according to packet instructions. Drain.

03 In a large bowl combine warm pasta, sausages, tomatoes, zucchini, bocconcini, baby rocket, oil and vinegar. Season and toss to coat. Serve sprinkled with basil.

03 Chef's tips

- Beef meatballs or sliced steak of your choice would also work well in this recipe.

- Use feta or ricotta instead of bocconcini, mint instead of basil, penne instead of farfalle.

- This salad is delicious cold the next day in a lunchbox.