

Chorizo & Tomato Salad

Servings: 4

Prep Time: 5min

Cook Time: 5min



Ingredients

- 3 ripe tomatoes, cut into wedges
- 1/2 red onion, thinly sliced
- few thyme sprigs, leaves picked
- 1 tbsp sherry vinegar
- 2 tbsp extra-virgin olive oil
- 100g chorizo, sliced on the diagonal

Directions

1. Put the tomatoes in a bowl with the onion and thyme. Season, then drizzle with the vinegar and oil. Let the flavours mingle while you cook the chorizo.
2. In a hot, dry pan, fry the chorizo slices until browned on both sides. Serve the tomatoes with the fried chorizo, drizzled with a little oil from the pan.