

# Chorizo and Tomato Salad

**Prep Time: 10 minutes**

**Cook: 10 minutes**

**Serves: 4**

## Ingredients

3 ripe beef tomatoes cut into wedges  
½ 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

## Method

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.

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.