

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.