



Spanish Chorizo and Rocket Salad

Serves 4 EASY



Ingredients

- 450 g (1 lb) sweet potato, peeled and cut into chunks
- 1 red onion, cut into chunks
- 1 tbs olive oil
- Salt and Black Pepper
- 175 g (6 oz) chorizo, sliced
- 1 bag rocket
- 1/2 cucumber, cut into chunks
- 10 black olives, pitted

Dressing:

- 2 tbs olive oil
- Juice of 1/2 lemon
- 1/4 tsp Paprika
- 1/4 tsp Oregano

Method

STEP 1

Pre-heat the oven to 200°C, 400°F, Gas Mark 6.

STEP 2

Place the sweet potato and red onion on a baking tray, drizzle with the olive oil and season. Cook in the oven for 30-35 minutes, until the sweet potato is soft and golden.

STEP 3

Meanwhile, heat a small frying pan and fry the chorizo for 30 seconds, until crispy.

STEP 4

Place the rocket and cucumber in a large salad bowl, top with the crispy chorizo, the cooked sweet potato and red onion. Scatter over the olives.

STEP 5

Blend the dressing ingredients together and drizzle over the salad