

Chorizo, rocket and red onion salad



★★★★★

0:10 Prep • 0:20 Cook • 4 Servings • Capable cooks

Pine nuts add a satisfying crunch to this salad, while chorizo sausage and red onion gives it extra flavour.

INGREDIENTS

- 1/4 cup pine nuts
- 500g chorizo sausages, sliced
- 2 red onions, cut into thin wedges
- 1 tablespoon thyme leaves
- 100g baby rocket
- 1 tablespoon balsamic vinegar

METHOD

- Step 1** Place pine nuts in a non-stick frying pan over medium heat. Cook, shaking pan, for 5 minutes or until light golden. Transfer to a large bowl and set aside. Cook chorizo, in 2 batches, for 2 to 3 minutes each side or until light golden. Transfer to a plate. Cover to keep warm.
- Step 2** Increase heat to medium-high. Add onion and thyme to pan. Cook, stirring occasionally, for 5 to 6 minutes or until onion begins to caramelize.
- Step 3** Add onion mixture, chorizo, rocket and vinegar to pine nuts. Season with salt and pepper. Toss until well combined. Spoon salad onto plates and serve.