

Chorizo and Prawn Salad

BY *RAY MCVINNIE*



Ingredients:

2 cups ciabatta bread ripped into small bite sized pieces, 4 tablespoons olive oil, salt and freshly ground black pepper, 75 mls extra virgin olive oil, 3 tablespoons Moscatel vinegar, 2 tablespoons capers, 3 ripe tomatoes diced in 2cm, 2 handfuls baby Cos leaves, 1 roasted red capsicum thinly sliced, 250g broad beans boiled 2 minutes in plenty of water, cooled under cold water, drained and peeled, 4 chorizo sausages sliced 4cm, 300g raw peeled prawns, ½ cup flat leaf parsley sprigs.

Method:

Preheat the oven to 200°C. Put the bread in a roasting dish and add 2 tablespoons of the olive oil. Season, mix well and place in the oven for about 10 minutes or until the bread is well browned and crisp. Remove from the oven and reserve. Put the extra virgin olive oil, the vinegar, capers and tomatoes into a small bowl. Taste and season. This is the dressing. Put the Cos leaves, capsicums, bread and broad beans onto a platter. Heat the remaining oil over moderate heat in a frying pan and panfry the chorizos until lightly browned, and if using raw chorizos, cook through. Remove and scatter the chorizos over the Cos mixture. Add the prawns to the pan and panfry until just cooked. Scatter the prawns over the chorizos. Spoon the dressing evenly over everything and scatter the parsley sprigs on top.

