



# Warm Avocado Salad with Chorizo

*4 Servings*

## Ingredients:

4 tbsp olive oil, 1 small ciabatta loaf torn into small bite-sized pieces, 160g sliced Chorizo, 250g cherry tomatoes halved, 2 tbsp balsamic vinegar, a pinch of sugar, 1 large ripe avocado halved, stoned and sliced, 150g mixed salad.

## Method:

Heat 2 tbsp of the oil in a large non-stick frying pan. Fry the ciabatta for 8-10 minutes, tossing occasionally, until starting to crisp and brown, then tip into a large salad bowl. Lay the Chorizo in the pan and dry-fry for 2-3 minutes. Toss in the tomatoes and cook over a high heat for 1-2 minutes until they start to soften. Drizzle over the vinegar, add the sugar and season well. Mix together, gently toss the avocado, salad and remaining olive oil with the croutons. Spoon over the chorizo and tomatoes and drizzle with any pan juices. Serve immediately.

