



# Italian Sausage with Potato & Watercress Salad

30 MINUTES | SERVES: 4

## INGREDIENTS

- 500g Peppercorn Extra Lean Beef Sausages
- 600g chat potatoes, halved
- 150g semi dried tomatoes, chopped
- 100g fresh watercress leaves
- 1 avocado, diced
- ½ red onion, sliced
- 2 tbsp olive oil
- 1 tbsp lemon juice

## PREPARATION

1. Preheat a non-stick fry pan over medium heat and cook the sausages, turning occasionally until cooked through. Set aside to cool slightly then slice.
2. Cook potatoes in a large saucepan of boiling salted water until tender. Drain and place in a bowl to cool slightly.
3. Add tomatoes, sausages, avocado, red onion and watercress to potatoes. Combine the oil and lemon juice and drizzle over the salad. Season to taste with pepper, toss and serve.