



WARM CHORIZO, RED ONION AND BABY POTATO SALAD

Recipe by **Donal Skehan**

I'm totally in love with this dish at the moment, its a perfect summer garden dinner. I normally just serve this as a side dish but you can beef it up by adding a few eggs to the dish and baking them until cooked. I can't tell you tell you just how tasty this little recipe is, you will just have to try it!

Serves 4

Approximately 16 baby potatoes.
300g of chorizo.
2 red onions, finely sliced.
Juice of 1/2 lemon.
A good pinch of sea salt and freshly ground black pepper.

1. Add the potatoes to a pot and cover with water.
2. Place over a high heat and bring to the boil, reduce the heat and simmer for about 10-12 minutes, or until the potatoes are soft when poked with a fork. Remove from the heat and drain.
3. Place a large frying pan over a medium high heat and add the chorizo, you shouldn't need any oil.
4. Fry the chorizo slices for 2-3 minutes until they are really red and crispy.
5. Remove the pan from the heat and squeeze over the juice of half a lemon.
6. With the back of a fork or a whisk, combine the chorizo and lemon juices.
7. Add the red onion to the pan and stir through.
8. Finally chop the potatoes into bitesize pieces and add to the pan gently tossing so that all the ingredients are combined. Season with sea salt and black pepper and serve warm as a tasty side dish.

Donal Skehan

www.thegoodmoodfoodblog.com
www.industryofficial.com
homecook, cookbook author, food photographer and food blogger