

# 'NO WASTE' SUMMER 'CHOPPED' SALAD WITH BRATWURST

## INGREDIENTS

1 pack Garden Gourmet Sensational Bratwurst

400 g baby potatoes

2 medium size bell peppers

1/2 cucumber

1 small can of corn kernels

1 red onion

small bunch of parsley

2 tbsp kalamata olives

2 tbsp red wine vinegar

4 tbsp olive oil

salt

pepper

 2 SERVINGS

 25 MIN

 EASY

Almost anything you have left over in your vegetable drawer you can put in this salad, and always pairs well with these delicious sausages. 'No waste' Summer 'Chopped' Salad with Bratwurst is a delicious and filling meal that would be perfect for light and healthy lunch or a satisfying dinner.

## PREPARATION

### 1. Prepare potatoes

Preheat the oven to 200°. Halve the potatoes and mix them in a bowl with olive oil and salt and pepper. Spread them on a baking sheet and roast them in the oven in about 20 min until brown and cooked.

### 2. Cut the vegetables

Cut the cucumber, peppers and red onion into small cubes and the olives into rings. Chop the parsley and drain the corn. Stir all the ingredients together and season with salt, pepper, olive oil and vinegar.

### 3. Fry the sausages

Fry the sausages according to instructions on the package until brown.

### 4. Top with sausages and serve!

Place the nuggets on top of the salad and serve with roasted potatoes.

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