



READY TO COOK
BY HARRIS FARM

CHORIZO CAESAR SALAD



PREP
15 min



COOK
15 min



SERVES
4

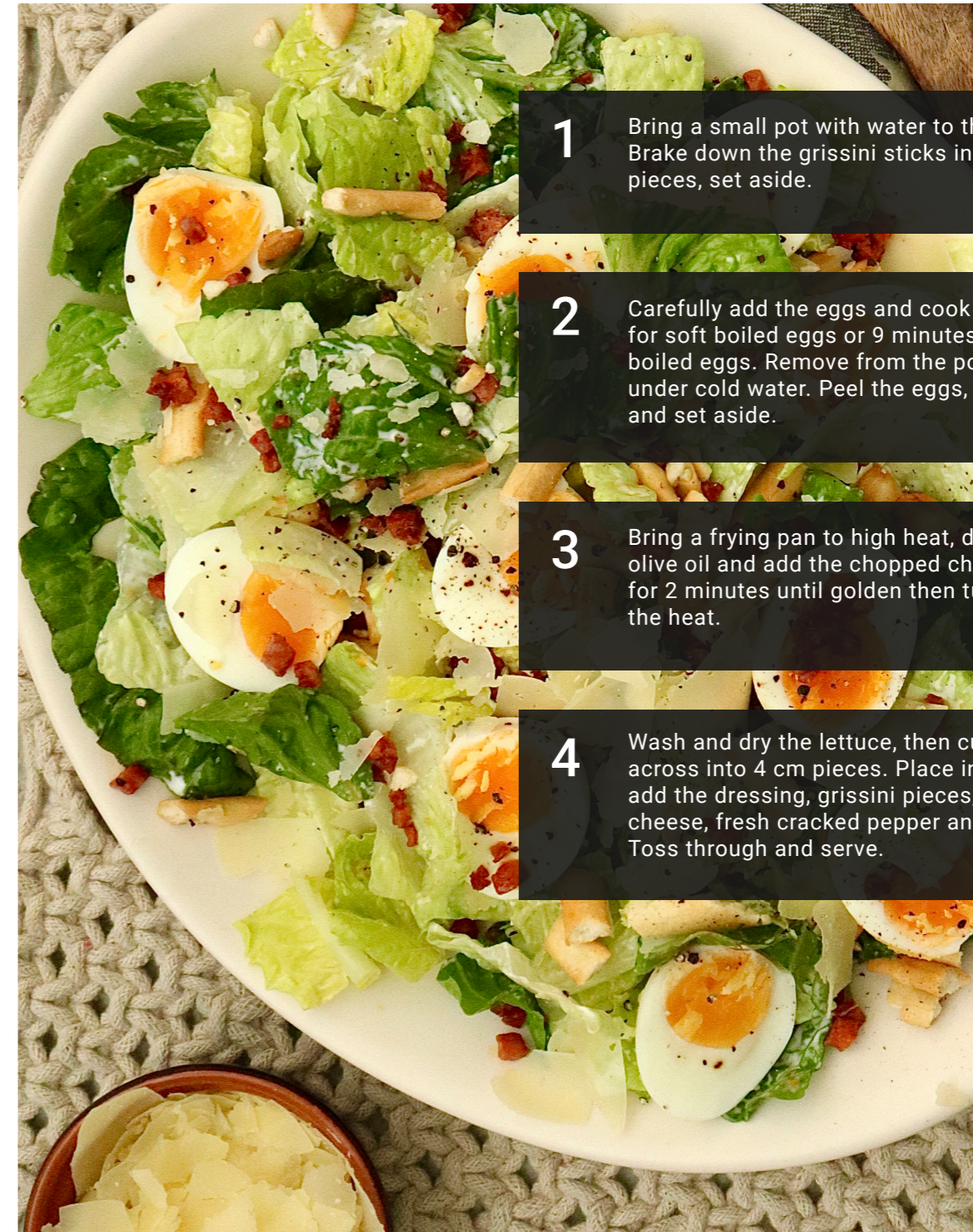
INGREDIENTS:

- > 6 Eggs
- > 200g Diced Chorizo
- > 125g Grissini
- > 200g Caesar Dressing
- > 150g Shaved Parmesan
- > 2 Midi Cos Lettuce

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Pepper
- > Olive Oil

METHOD - GET COOKING!



1 Bring a small pot with water to the boil. Brake down the grissini sticks into small pieces, set aside.

2 Carefully add the eggs and cook for 7 minutes for soft boiled eggs or 9 minutes for hard boiled eggs. Remove from the pot and refresh under cold water. Peel the eggs, cut in half and set aside.

3 Bring a frying pan to high heat, drizzle with olive oil and add the chopped chorizo. Cook for 2 minutes until golden then turn off the heat.

4 Wash and dry the lettuce, then cut them across into 4 cm pieces. Place into a bowl and add the dressing, grissini pieces, parmesan cheese, fresh cracked pepper and chorizo. Toss through and serve.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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