

Chorizo, Butternut Squash & Spinach Salad



4 large chorizo cooking sausages cut into thick slices

1 small butternut deseeded and cut into bite size pieces

1 tbsp fresh thyme leaves

2 red onions, roughly sliced

1 small punnet of baby tomatoes

1 small bag of baby spinach

100g Manchego cheese

1 tbsp sherry vinegar

3-4 tbsps extra virgin olive oil

Salt & Pepper

Put the butternut squash, thyme and red onions in a large roasting tin and roast at 190°C for 15mins. Then add the chorizo and tomatoes and roast until squash is tender and chorizo crisp.

Gently mix the roasted squash, chorizo & tomatoes into the spinach leaves.

Dress with olive oil, sherry vinegar and salt & pepper.

Serve with shavings of Manchego cheese.