

Grilled Sausages with Pepper Salad



Serves 4 **Prep 10 mins**

Cooking 20 mins

Easy

Ingredients

2 Luganighetta or other spicy
sausage wheels
olive oil
crusty bread to serve

Pepper salad

2 roasted red peppers from a jar, diced
¼ cucumber, diced
1 tbsp pine nuts, toasted
1 tbsp red wine vinegar
a handful basil , chopped

1. Simmer the sausages following pack instructions. If using a different sausage wheel, also use packet instructions and oven cook or grill..
2. Skewer sausages to keep in a wheel.
3. Rub the sausages all over with olive oil and season. BBQ or griddle until char-marked and cooked through. Mix all of the salad ingredients with another 2 tbsp olive oil and season. Serve with the sausages and some crusty bread if you like.