

Toulouse Sausage, Chicory & Brioche Salad



Serves 2 **Prep 15 mins**

Cooking 25 mins

Easy

Ingredients

For the salad

1 tbsp oil
2 Toulouse sausages
2 red chicory
1 yellow chicory
25g caster sugar
2 slices brioche loaf
1 lemon, juiced
small bunch parsley, leaves picked & chopped
2 soft-boiled eggs, peeled

For the dressing

2 tsp Dijon mustard
1 tbsp sherry vinegar
100ml vegetable oil
sea salt & freshly ground black pepper

1. For the salad, place a heavy-based frying pan over medium heat and drizzle with the oil. Cut each of the sausages on the diagonal into 4, add to the pan and cook until golden brown on all sides and cooked through, about 10 - 15 mins.
2. Cut the chicory into quarters lengthways, sprinkle with the sugar and add to the pan with the sausages, allowing it to brown and caramelize. Remove the sausages and chicory from the pan and set aside.
3. Tear the brioche into small bite-sized pieces and add to the pan. When the brioche has soaked up the cooking juices and turned golden brown, add the lemon juice and parsley to the pan, turn off the heat and gently toss together, allowing them to warm in the pan.
4. Meanwhile, to make the dressing, whisk together the mustard, vinegar & oil with a tbsp of water. Season with salt & pepper.
5. To serve, scatter the chicory & brioche over the plate, then top with the sausages and the pan juices. Spoon over the dressing, then cut the eggs in half and arrange on the salad.