

TOMATO, CORN AND GRILLED ONION SALAD WITH FETA SAUSAGES



Serves: 4 - 6



Prep Time: 15 mins



Cook Time: 20 mins



INGREDIENTS

VINAIGRETTE:	
cider vinegar	1 tbsp
Dijon mustard	1 tsp
clove garlic, minced	1
each salt and pepper	Pinch
olive oil	1/4 cup
SALAD:	
pkg (375g) Marcangelo Feta and Spinach Chicken Smoked Sausages	1
olive oil	2 tbsp
large red onion, cut into thick rounds	1
large sweet onion, cut into thick rounds	1/2
ears corn	3
large ripe tomatoes, cut into chunks	2
cup baby spinach or arugula	1

COOKING INSTRUCTIONS

1. Vinaigrette: Whisk together vinegar, Dijon, garlic, salt and pepper. In a thin stream, gradually whisk in oil until mixture is emulsified.
2. Peel back husks from corn without removing them. Remove silk and wrap husks around corn. Brush onions with oil. Grill corn and onions, turning occasionally, over medium-high heat, until kernels are soft throughout and bright yellow, and onions are softened with well-defined grill marks, 10 to 15 minutes. During the last few minutes, pull back the husks to brown the kernels.
3. Grill **Marcangelo** sausages, turning occasionally, until cooked through, 8 to 10 minutes.
4. Remove husks and cut away kernels from each cob. Cut onions into large chunks. Cut sausages into bite size pieces.
5. In large serving bowl, toss together corn, onion, sausages, tomatoes and spinach. Pour vinaigrette over; toss gently until salad is well coated. Season to taste with salt and pepper.

TIPS

- The warmth of the grilled meat and vegetables slightly wilts the spinach, helping to meld it together with the rest of the salad.
- If only husked corn is available, soak the corn for 10 minutes in cold water and be sure to brush oil over it before you grill it.
- Use a flat spatula to turn the onions over so that they remain intact.

MARCANGELO FAST PASS

Instead of using corn on the cob, use 1 can (10 oz) of peaches and cream corn, drained. Sauté in a non-stick skillet until browned, about 8 minutes.