

# Beluga Lentil and Chorizo Salad

## YOU WILL NEED

200g beluga® lentils (LEN004)

200g chorizo (SAU037)

50g IQF diced grilled red pepper  
(VEG232)

100g piquillo pepper (PEP153)

50g rocket

75g SunBlush® tomatoes (TOM150)

### Dressing:

1 garlic clove

1 tsp dijon mustard (MST697)

90ml lemon juice (JU1041)

180ml olive oil (EVO203)



**SERVES 2**  
**APPROX 30 MINS**

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# Beluga Lentil and Chorizo Salad

## PROCEDURE

To make the dressing, peel and finely chop the garlic. Whisk together with the dijon mustard, lemon juice, olive oil and some salt until combined.

Fry the chorizo for a few minutes until slightly crisp, drain some of the excess oil

Finely dice the red pepper and rocket

Put the Beluga® lentils into a bowl and break up slightly, add the chorizo, red pepper, piquillo pepper rocket and dressing and mix together

Serve in a dish topped with SunBlush® tomatoes



## TOP TIP

Why not mix up your toppings with any of our SunBlush® tomato range

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