



Italian Bread & Sausage Salad

directions

1. Into a large glass or ceramic serving bowl, place each of the lemon soaked onions slices, red & yellow bell peppers, tomato quarters, sliced cucumber pieces, chopped olives, and feta cheese cubes.
2. Sprinkle the Swaggerty's Farm Sausage quarter cut patty pieces over the top.
3. Drizzle over all the ingredients, about $\frac{1}{2}$ cup of the balsamic vinaigrette dressing.
4. Top salad with bread cubes and toss well. Make sure you coat all the vegetables and bread with some of the dressing. Add more dressing if desired.

notes

If you want to make this salad ahead of time, make it through step #3, and place in the refrigerator loosely covered.

A hearty ciabatta bread will resist getting soggy, even mixed in the salad after a few days.

to serve

When ready to serve, add bread cubes, toss well, and serve immediately.



6 - 8

servings

10 - 15 min

prep time

5 min

cook time

ingredients

5 Swaggerty's Farm Sausage Patties, cooked until golden brown, then each one cut into quarters to make 20 wedges of sausage, drain until ready to add to the salad

$\frac{1}{2}$ of a small red onion thinly sliced tossed in lemon juice

$\frac{1}{2}$ red bell & $\frac{1}{2}$ yellow bell pepper chopped

1 cucumber cut in half lengthwise, seeded & thinly sliced

1 pint grape or cherry tomatoes cut into quarters

$\frac{1}{2}$ cup chopped pitted Kalamata olives or other black or green olives

1 cup cubed Feta Cheese

$\frac{1}{2}$ loaf Ciabatta or French Bread cut into large cubes

Your favorite bottled Balsamic Vinaigrette Dressing

Pairs well with: Grilled steak or chicken, as a light entree, or double for a party side

Special Kitchen Tools: N/A