

Warm Black Pudding & Bacon Salad



Black pudding is a great ingredient and far too good to eat only with a fry-up! You may not have thought of it as a salad ingredient, but this tasty and satisfying salad will change your mind about that. This recipe will serve 6 as a starter.

Ingredients

- ♦ splash of olive oil for frying
- ♦ 6 potatoes, cooked and diced
- ♦ 75g back rashers
- ♦ 100g black pudding, diced
- ♦ 120g mixed salad leaves

For the Dressing

- ♦ 2 tbsps olive oil
- ♦ 1 tbsp grainy mustard
- ♦ 1 tbsp white wine vinegar

Serves 6

To Cook

Heat olive oil in a large frying pan. Add the potatoes, bacon and black pudding and sauté for 5 minutes.

Meanwhile, place the salad in a large bowl and prepare the dressing. In a small bowl whisk together the olive oil, mustard and white wine vinegar.

When the potatoes, bacon and black pudding have cooked through, add them to the bowl of salad. Add the salad dressing and toss gently. Serve immediately.