

Warm avocado salad with spicy chorizo

An easy-to-make avocado salad for a main meal that's ready in 20 minutes

EASY

- Serves 44 tbsp [olive oil](#)
- 1 small ciabatta , torn into small bite-pieces
- 2 x 80g packs sliced [chorizo](#)
- 250g pack baby plum or [cherry tomatoes](#) , halved
- 2 tbsp [balsamic vinegar](#)
- pinch [sugar](#)
- 1 large, ripe [avocado](#) , halved, stoned and sliced
- 150g bag baby leaf and herb salad
- Butterbeans- warm
- ✔ Cook 20 - 25 mins

Method

1. Heat 2 tbsp of the oil in a large non-stick frying pan. Fry the ciabatta for 8-10 minutes, tossing occasionally, until starting to crisp and brown, then tip into a large salad bowl.
2. Lay the chorizo in the pan and dry-fry for 2 minutes until it gives out a red oil. Toss in the tomatoes and cook over a high heat for 1-2 minutes until they start to soften. Drizzle over the vinegar, add the sugar and season well.
3. MIX TOGETHER Gently toss the avocado, salad and remaining olive oil with the croutons. Spoon over the chorizo and tomatoes and drizzle with any pan juices. Serve immediately.