



**Dante's**  
**FINE FOODS**

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## MESCULIN SALAD WITH PORK HUNTER SAUSAGES

### Ingredients:

- ½ Tbsp Extra Virgin Olive Oil
- 2 bunches spring onions, chopped
- 4 **Little Boys Pork Hunters** sausages, sliced
- 2 red capsicums, diced
- 3 Tbsp **St Andrews Limes Lime & Lemongrass drizzle**
- 2 Tbsp **The Spice Trader Italian Herb** seasoning.
- 2 Handfuls fresh parsley, chopped.
- 1 bag / 150gm Mesculin Salad mix
- 3 Tbsp **Delish Primal Breakfast Mix**
- 50gm **Parmigiano Reggiano**

### Method:

In a saucepan heat the olive oil over a medium heat.

Add the chopped spring onions and the sliced sausages. Cook over medium heat for approximately 10 minutes, turning sausages only ones, so that they are nice and crispy. Remove from heat and place in a large bowl.

Add the capsicum, SAL Lime & Lemongrass drizzle and the Italian Herbs, mix gently.

Add the parsley, mesculin salad, primal mix and fold through. Top with Parmigiano Reggiano.

Serves 4

Nice served with oven roasted potatoes tossed in goose fat, Italian Herbs and whole garlic cloves.

## DID YOU KNOW??

### **St Andrews Lime Lime & Lemongrass Drizzle** is the ultimate cook's condiment.

- Use as an Asian-style accompaniment, for desserts or as a cocktail base.
- Delicious simply splashed on fish & salmon.
- Great whenever a recipe calls for lemon, lime, or lemongrass.
- Great in curries, salads, and stir fried vegetables.

### **Delish Primal Breakfast Mix** contains 100% nuts, seeds and fruit.

- I am loving this product as a snack throughout the day, and I always mix some into my salads.
- Also great sprinkled over fruit and yoghurt, or blended with another breakfast cereal.