



Mild Italian Sausage & Grilled Cherry Tomato Salad

By On Top of the World Chefs

Ingredients:

4 Servings

4 links mild Italian sausage, gently poached until tender
1 lemon
½ cup olive oil
4 slices of thick Italian bread
2 12-oz packages cherry tomatoes, rinsed and drained

2 T fresh basil, finely chopped
4 cups baby salad greens
2 oz feta cheese



Directions: Place poached sausages on grill to bring to temperature. Finely grate lemon peel for 1 teaspoon zest. Set aside. Juice the lemon for 2 T juice. For the dressing, in a small bowl, whisk together lemon juice and ¼ cup olive oil. Season with salt and pepper. Brush both sides of the bread with the remaining oil and place on grill for 1 to 2 minutes per side. Lightly coat a grill basket with oil and place cherry tomatoes in. Place on grill and cook until skin begins to pop, 4 to 5 minutes. Transfer cherries to bowl and toss with half of the dressing. Place salad greens on each plate, top with 1 slice bread and some cherry tomatoes. Add the Feta cheese and grilled sausage. Finish with remaining dressing and lemon zest. Season with salt and pepper.

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