



GUSTO IN FAMIGLIA

## MEDITERRANEAN SALAD WITH SERVELADE SAUSAGE

**20 minutes – easy – 4 portions**



### Ingredients:

- 400 g Recla Savelade or Recla Meraner sausages
- 120 g Cocktail tomatoes
- 100 g Mozzarella balls
- 50 g Olives
- 50 g Capers
- 100 g Cooked Artichoke quarters
- 3 tbsp. White wine vinegar
- Salt
- Freshly grounded pepper
- 4 tbsp. Oil
- 1 tbsp. Finely chopped basil

### Preparation:

1. Cut the Recla Savelade or Recla Meraner sausages into slices.
2. Cut the cocktail tomatoes and mozzarella balls in half and mix them with the olives, capers and artichokes.
3. Mix the white wine vinegar, salt and pepper in a bowl and stir in the oil.
4. Add the sliced sausages and the vegetables to the marinade and mix everything.
5. Place the sausage salad on plates, dress it with basil and finally serve it.



### Savelade e 200g

The original Recla Savelade has a robust shape and a delicate, natural, versatile taste. It's also slightly smoked.