



HARRINGTON'S
TASTY RECIPES

Harrington's Greek Sausage and Greek salad with Orange and Oregano dressing, and Toasted Pita bread (Makes 4 serves)

Here's a delicious dish that's perfect for the warmer weather. Enjoy this delectable twist on the classic Greek salad by adding Harrington's authentic New Zealand-crafted Greek Sausages. The citrus zing of our sausages is perfect for adding to a fresh salad. Just bring on toasted pita bread and wine, and you could be by the Med.

Ingredients

- 4 Harrington's Greek Sausages
- 60g butter
- 4 pita bread
- Greek salad
- 100ml Orange and Oregano Dressing
- 100g feta cheese, crumbled

Directions

1. Place Harrington's Greek Sausages into a preheated pan or flat plate and cook on all sides for 8-10 minutes or until cooked through.
2. Cut the sausages into thick chunks on a sharp angle.
3. Lightly butter both sides of the pita breads. Place into same pan the sausages were cooked in and toast on both sides till golden brown and warmed through.
4. Cut into 1/4's.
5. Place the Greek salad into a large serving bowl.
6. Just prior to serving add the warm sausage chunks and orange and oregano dressing. Toss to combine.
7. Scatter with feta cheese and arrange pita breads around the salad.

Greek Salad

Ingredients

- 4 tomatoes, core removed and cut into wedges
- 80g cherry tomatoes, halved
- 1 telegraph cucumber, halved lengthwise, seeds removed and each half; thickly sliced
- 20 black olives, pitted
- 1 tsp finely chopped fresh oregano or 1/4 tsp dried oregano

Into a large bowl place tomatoes, cucumber, olives and oregano and toss well. Refrigerate until ready to serve.

Orange and Oregano Dressing (Makes 215mls)

Ingredients

- 120ml extra virgin olive oil
- 60ml orange juice
- 30 ml white wine vinegar
- Zest of one orange
- 1/2 tsp finely chopped fresh oregano
- Salt
- Black pepper

Place all ingredients into a jar and shake well until emulsified. Refrigerate until required.