

Savory Italian Sausage, Warm Salad Layered with Strawberries, Baby Spinach, Cucumbers, Corn, Sweet Potato & Avocado

Ingredients

2 Aidells Smoked Savory Italian sausage links
1 Yellow Sweet Potato Medium to large
1/2 Can Corn (drained)
2 Large Fresh Ripe Strawberries
1/2 Medium Ripe Avocado
2 Handfuls Baby Spinach
Olive Oil
Salt and Pepper
Red Chile Flakes
1 small Cucumber

2 Servings

Calories per serving 604

Directions

- 1) Rough chop sweet potato into thin sliced cubes, place in warm olive oiled skillet on low to medium heat, until fork tender, remove from skillet, and set aside.
- 2) Slice linked Italian Sausage, Sautee in the same skillet, until golden brown.
- 3) Add back the sweet potatoes and add the corn, Sautee on low, remove and set a side.
- 4) Slice the cucumbers, strawberries and avocado.
- 5) Plating: ON WHITE PLATES ONLY, divide the 2 handfuls of baby spinach and place in the middle of the plate, layer the sausage, potatoes and corn, place the strawberries, cucumber slices and avocado on top. Add salt, pepper and Chile flakes to taste. Serve.

