

Spicy Sausage and Potato Pizza Breads with Peppery Tomato Salad

Serves 4

Ingredients

3 medium-large potatoes, peeled and very thinly sliced
4 wholemeal tortilla
6 Tbsp sour cream
Salt and pepper to taste
½ onion, thinly sliced
2 sausages (Merguez, chilli beef or chicken), squeezed out of skins and crumbled
25 g cheddar, grated
3 medium ripe tomatoes, roughly chopped (or 20 cherry tomatoes, halved)
2 tsp balsamic salad dressing or lemon juice
25g rocket

Method

1. Heat oven to 200°C/180°C fan/Gas 6. Bring a saucepan of water to boil, blanch the potato slices for 2 minutes until almost cooked. Drain well, pat dry.
2. Place tortilla on baking sheets. Season the sour cream then spread on the tortillas. Top with potato slices, onion and sausage, then sprinkle with cheese.
3. Bake for 8 minutes until crisp and golden. Meanwhile, mix tomatoes with the dressing or lemon juice and ½ tsp coarse ground black pepper, then toss through the rocket. Pile one quarter of the salad in the middle of each tortilla and serve.