

Warm Venison Salad

Ingredients

800 grams venison sausages
Salad Mix (Lettuce)
Semi-dried tomatoes
Black olives
100 grams Fetta cheese
Marinated eggplant
Marinated artichokes
1 small red onion
Italian Salad dressing



Method

Cook sausages in fry pan or BBQ, allow to cool, and cut into 1 inch pieces. In a bowl add a hand full of salad mix (lettuce), semi-dried tomatoes, black olives, marinated artichokes, marinated eggplant, finely sliced red onion and fetta cheese. Add cut sausages to salad and drizzle with salad dressing. Toss salad and serve.

Serves 4