

Grilled Grecian Sausage Salad

1 package Premio Mild Italian Sausage
1 can (15 ounces) garbanzo beans, drained
1 jar(6 ounces) marinated artichoke hearts, drained reserving the liquid
1 stalk celery, thinly sliced
1 tomato, chopped
2 Tbsp sliced black olives
2 Tbsp diced red onion
2 Tbsp snipped oregano
1 Tbsp olive oil
1 Tbsp lemon juice
1/2 tsp grated lemon peel
1/2 tsp lemon pepper
6 cups mixed greens
garnish- crumbled feta cheese

Grill or broil the sausages till cooked through. In a large bowl place the beans, artichoke hearts, celery, tomato, olives, and onion. In a small bowl mix together the reserved artichoke liquid, oregano, oil, lemon juice, peel and pepper. Toss the dressing with the bean mixture to coat. Place the greens in a serving dish. Spoon the bean mixture over top. Slice the sausages thinly on the diagonal and arrange on top of the salad. Garnish with the cheese. Serves 4.