

Chorizo Scallops

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This is a really simple dish that you can either serve as a starter, or use a more substantial portion and serve it for a main course. It's perfect with couscous or just with a hunk of white bread to mop up the juices. It's really quick to make, too.

Ingredients:

400g baby scallops
115g chorizo sausage
Juice of one lemon
Large handful of parsley
Salt and pepper

Directions:

1. Remove the skin from the chorizo, if there is any, and slice it thinly. If using larger scallops, slice them in half.
2. Finely chop the parsley, removing the stalks.
3. Heat up a large frying pan until warm. Add the chorizo to the pan and fry it for about three or four minutes until the oil starts to ooze from the sausage and the chorizo is browned.
4. Once browned, remove the chorizo from the pan, being careful to leave behind all of the oil.
5. Fry the scallops in the chorizo for a couple of minutes either side. During the last minute or so of cooking, add the chorizo back into the pan along with the lemon juice. Let everything cook together for thirty seconds.
6. Remove the scallops and chorizo from the heat and season well.
7. Scatter with the parsley to serve.

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