

Chorizo with Clams cooked in White Wine

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If you don't like clams, try substituting them for mussels. This is a really simple dish and it's great with fresh egg pasta or warm crusty bread.

Ingredients:

350g clams with shells
550g chorizo
2 onions
350ml white wine
1 tin of tomatoes
Dash of olive oil
Salt and pepper

Directions:

1. Wash the clams in cold water, removing any clams that are already opened. Try and get rid of any grit or sandy bits that there may be in the cracks of the clams.
2. Peel the onions and roughly chop them into wedges. Chop the chorizo into chunks.
3. In a large saucepan, drizzle a little bit of olive oil and add the onion. Fry off for a minute or so and then add the chorizo. Fry the chorizo for a few minutes.
4. Add the washed clams and the tomatoes.
5. Stir well and then add the white wine. Season well with salt and pepper.
6. Put a lid on the saucepan and steam the clams until they've all opened up.
7. Serve hot from the saucepan.

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