

Quick Chorizo and Mixed Bean Stew with Flatbread

Printed from Chorizo Recipes at <http://www.chorizorecipes.co.uk/>

A great recipe for using up any stale bits of bread you may have lying around. It's full of flavour, too, with very little effort.

Ingredients:

2 naan breads (you could use pitta, flatbread, pizza base, ciabatta etc.)
100g chorizo
50g cherry tomatoes
2 tbsp. tomato puree
1 large red chilli
1 tin of mixed beans (200g)
Olive oil

Directions:

1. Chop the chorizo into chunks, removing the skin if there is any.
2. Slice the chilli in half and using the blunt edge of a knife, scrape the seeds out. Finely chop.
3. Heat the oil in a large saucepan. Add the tomato puree and cook it out for a few minutes.
4. Add the chorizo to the puree and fry for a few minutes. Once slightly browned, add the cherry tomatoes and cook for another few minutes until they begin to pop. You can peel the tomatoes before you put them in, or if you prefer, use half a tin of chopped tomatoes.
5. Add the tin of mixed beans, drained of water, and stir well. Simmer everything together for five minutes.
6. Whilst the chorizo stew is simmering, heat a griddle pan and lightly griddle the naan breads for a minute each side.
7. Serve the chorizo stew spread over the top of the naan breads and sprinkle with the chilli to serve.

Author: Laura Young