

Simple Chorizo-Stuffed Pork with Red Pepper Sauce

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This is a wonderfully gourmet style dish, perfect for a dinner party. The creamy sauce can be adapted according to your tastes, and a wonderful addition is a handful of sun-dried tomatoes for a little extra flavour. Serve this dish with some roasted baby new potatoes.

Ingredients:

2 pork fillets
2 small chorizo sausages
2 red peppers
300ml double cream
Handful of parsley
Salt and pepper
Juice of one lemon
Olive oil

Directions:

1. Preheat the oven to 180C/gas mark 4.
2. Finely chop the chorizo sausages. Slice the peppers and remove all of the white pith along with the seeds. Finely slice them.
3. Finely chop the parsley, discarding the sauce.
4. Heat the oil in a frying pan and put the pork fillets into the oil, along with the chorizo slices. Brown the pork on all sides and cook it, along with the chorizo, for about 5 minutes.
5. Remove the pork and chorizo from the pan and put it onto some kitchen towel to drain it of the fat. Keep the oil in the pan.
6. Once the pork has cooled slightly, allowing you to touch it, slice a deep pocket into the pork and stuff the chorizo into the pocket. Put the pork back into the pan you cooked it in and put it into the oven for 12 to 15 minutes.
7. Once cooked, cover the pork with foil and leave it to one side to rest.
8. To make the sauce, fry the pepper in the pan you cooked the pork in for 5 minutes or until soft.
9. Add the cream and simmer for a few minutes. Add the lemon juice, half of the parsley and season well. Season the sauce well. Transfer the sauce to a food processor and blend it until smooth.
10. Serve the sauce spooned over the pork fillet and sprinkle with the rest of the parsley.

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