

Smoky Pork Belly & Chorizo Stew

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Chorizo, pork belly, smoked paprika and smoked pancetta combine in this deliciously decadent stew. Serve with some sliced ciabatta for the true flavours of Spain, or with some soft white rolls. Sprinkle with a bit of smoked cheddar for even more flavour.

Ingredients:

750g belly pork, boneless, skin removed
200g chorizo sausage, casings removed
150g smoked pancetta
1 onion
2 garlic cloves
1 x 400g tin chopped tomatoes
150ml red wine
350ml chicken stock
1 x 400g tin white beans, drained
1 tsp. smoked paprika
Salt and pepper to taste

Directions:

1. Finely dice the onion. Mince the garlic cloves. Thinly slice the pancetta and the chorizo and chop the pork belly into chunks.
2. Heat oil in a frying pan and fry the pork belly until browned all over. Remove from the pan and set to one side. Add the pancetta to the pan and cook for 2-3 minutes until starting to brown, then add the onion and garlic. Stir well and cook until the onion is translucent, then add the chorizo and paprika. Stir and cook for 3-4 minutes.
3. Add the cooked pork, red wine, tomatoes and chicken stock. Stir well to combine. Cover and cook in a 180C oven for 2 hours, stirring occasionally, then add the beans. Cook for another half an hour or until tender.

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