



BRINDISA

STEW'S 1

CHICKPEA & CHORIZO STEW



This easy, delicious recipe evolved over time in the Brindisa shop and is the fruit of 5 years of small adjustments to achieve perfection. One of our most satisfying recipes.

Method

Fry the diced pancetta, chorizo and red onion together until they are all beginning to brown.

Add the fritada and water, stir well and bring to a gentle simmer.

Now add the crushed garlic, pepper, 1½ tsp of oregano and the Navarrico chickpeas in their brine and stir again, bringing back to a gentle simmer.

Hold the simmer for 5-10 minutes, then serve, scattering the final ½ tsp of fresh oregano over each plate.

Ingredients

Serves 6 - 8

- 200g diced panceta adobada (coated with paprika)
- 1 x diced Alejandro "barbacoa" chorizo
- 1 medium red onion, chopped
- 1 x 400g jar fritada tomato and red pepper sauce
- 1 x 400g jar of water (we just use a fritada jar to measure)
- 3 large cloves garlic, crushed
- 2 tsp chopped oregano (ideally fresh)
- Black pepper to taste
- 2 x 660g cooked Navarrico chickpeas – undrained as you will use the brine

No salt is necessary as the chickpea brine and chorizo should have enough

For more information, please visit: www.brindisa.com