



## **Chorizo and mixed bean stew**

2 Garlic cloves, or 3 inches of garlic puree  
One onion (chopped)  
200 grammes of Chorizo sausage (Sliced)  
1 tea spoon of Paprika pepper  
2 table spoons of olive oil  
400 gramme tin of chopped tomatoes  
150 cls of red wine  
150 cls of water  
Salt and pepper to taste  
350 gramme packet of Epicure Rustic six bean mix

### **Method**

Place the garlic and olive oil in a saucepan at moderate heat until the garlic begins to soften  
Add the Chorizo sausage and cook until the slices start to brown  
Add the onions and paprika with the garlic puree if used and continue simmering for 5 minutes  
Add the tomatoes, wine, and water, simmering for ten to fifteen minutes without the lid to reduce the liquid to half.  
Add the bean mix, cover, and cook for 20 minutes. Add salt and pepper to taste  
Serve with rice, allowing 2 ounces per person  
White rice 10 minutes  
Brown rice 25 minutes



This recipe has been brought to you by The Cream Of Tartar Company Limited

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