BASCO
GOURMET SPAIN TO YOUR DOOR

Habas con Chorizo - Chorizo stew with butter beans



PREP TIME
10 MINS

COOK TIME
40 MINS

TOTAL TIME
50 MINS

SERVES 4 PEOPLE

EASY

Ingredients

500g of fresh or frozen broad beans
3 fresh chorizo sausages, peeled and cut into small pieces
4 tablespoons of extra virgin olive oil
3 banana shallots, finely chopped
2 garlic cloves, finely chopped
1 large beef tomato, grated
1 bay leaf
1 tsp of Spanish sweet smoked paprika
200ml of white wine
1000ml fresh chicken stock
Salt

Method

In a shallow casserole dish pan, heat the oil and gently fry the chorizo pieces for about one minute on each side, drain and set aside.

Drain some of the excess oil released from the chorizo and add to the pan the chopped shallots, garlic and bay leaf and gently fry for about 5 minutes or until soft.

Add the smoked paprika and stir for 10 seconds, add the grated tomato and cook for about 2 minutes. Deglaze the pan with the white wine and reduce by half.

Add the broad beans and chicken stock and bring the stew to the boil. Reduce the heat to a simmer, add the chorizo pieces, season with salt and cook on a low heat for about 40 minutes, preventing the liquid from boiling as the beans will split. Shake the pan now and again to thicken the liquid.

Once the broad beans are tender, cover with a lid and allow to rest for 5 minutes before serving in warm bowls with some crusty bread and a glass of toro wine.

https://www.bascofinefoods.com/spanish-recipes/habas-con-chorizo/