

# Chorizo in Red Wine

Chorizo probably one of Spain's most famous products, an ingredient that is so versatile and incredibly tasty.

You can slice it and pop it into a sandwich, grill it, roast it, add it to a stew, perfect with fish, meat or veg. Serve it with some beans or add to a rice dish, but don't ever add it to paella.



**Serves:** 2

**Prep Time:** 5 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 20 minutes

## Ingredients

- 225 g chorizo sausage, cut into bite-size pieces.
- 200 ml of red wine.

## Method

- Over a medium heat fry the chorizo in a drizzle of olive oil for a couple of minutes. You just want to put a little crust on the chorizo and get the beautiful flavour into the pan.
- Pour in the wine and still over a medium heat continue to cook away for 15 minutes or till the wine has reduced down and you are left with a nice little sauce.
- To serve sprinkle with some chopped parsley and bread for mopping up all the beautiful chorizo juices.