



JERNEJ KITCHEN

PASTA AND BEANS STEW WITH CHORIZO

A simple dish that offers a lot of flavor, comfort and it's quick to make.

SERVES 2 PEOPLE
PREPARATION: 40 MINUTES

PASTA AND BEANS STEW WITH CHORIZO

- 1 tbsp olive oil
- 1 onion
- 1 clove of garlic
- 50 g pancetta
- 1 tsp sweet paprika, powder
- 1 sprig of sage
- 1 bayleaf
- 250 g cooked beans
- 100 g dried pasta (penne or other)
- 50 g chorizo

TOOLS AND EQUIPEMENT

- heavy based pan
- kitchen knife
- wooden board
- frying pan
- two serving bowls

PREPARATION

Heat the olive oil in a heavy based pan over medium heat. Add the chopped onion, chopped garlic, thinly sliced pancetta, sweet paprika powder, sage and bay leaf. Fry for about 10 minutes, or until softened. Stir regularly.

COOK

Add the cooked beans, 650g (2 and 3/4 cups) of reserved bean broth or water and pasta. Bring to the boil, then lower the temperature and cook for about 25 minut or until the pasta has absorbed some of the liquid and is tender. Remove from the heat and set aside to cool slightly before serving.

SERVE

Meanwhile fry thin slices of chorizo in a frying pan over high heat with a drizzle of olive oil for about 5 minute or until golden and crispy outside. To serve, spoon the pasta and beans stew into two serving bowls. Add the chorizo Season to taste with freshly ground black pepper and salt. Optionally add a generous spoon of sour creme and drizzle a splash of olive oil over each serving.