

Spanish potatoes with chorizo

- 200g semi-dried chorizo sausage
 - 1kg waxy potatoes, peeled
 - 3 cloves garlic, finely chopped
 - $\frac{1}{2}$ onion, finely chopped
 - Olive oil
 - 1 bay leaf
 - 1 t paprika
 - Salt
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- Cut chorizo and potatoes into bite-sized pieces.
 - Sauté chorizo, garlic and onion in olive oil in a cast iron casserole or heatproof gratin dish for 5 minutes.
 - Add potato, bay leaf and paprika, then stir and toss for 5 minutes.
 - Add water to barely cover and simmer, uncovered, for 20 minutes until the potato is tender and liquid is lightly thickened.
 - Taste for salt. Excellent with stewed sweet peppers.
 - Enjoy 😊