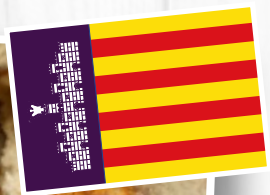


Potato, prawn and chorizo Majorcan-style stew



New Potatoes soak up Spanish-style flavours to create a fragrant and delicious spring stew. Adding tiger prawns just before the end of cooking leaves them perfectly cooked and juicy!



Skill level:
Keen Cook



Preparation time:
10 minutes



Serves:
4



Cooking time:
45 minutes

Ingredients

- 400g New/Baby potatoes
- 1 tbsp olive oil
- 2 garlic cloves, finely sliced
- 2 sweet white onions, finely sliced
- 200g chorizo sausage, sliced into ½cm rounds
- 2 red peppers, diced
- 1 tsp dried oregano
- 2 sprigs fresh thyme, plus an extra tsp of fresh leaves to garnish
- 2 tsp sweet smoked paprika
- 2 x 400g tins chopped tomatoes
- 8 raw tiger prawns
- 1 tsp fresh oregano leaves, to garnish
- Sea salt & black pepper
- Aioli, to serve

Method

- Slice the potatoes into 1cm thick rounds. Place a saucepan of water on to boil with a pinch of salt, add the new potatoes and simmer for 10 minutes, or until slightly tender then drain through a colander.
- Meanwhile, heat the olive oil in a large sauté pan that has a lid over a low-medium heat. Add the garlic, sweet onion and chorizo, stirring so that the oil coats everything in the pan evenly. Cook for 5-7 minutes until the onions are translucent and the chorizo has started to brown slightly. Add the red pepper and continue to cook for 3 minutes.
- Add the potatoes to the sauté pan with the dried oregano, thyme sprigs and paprika, stir to coat then pour in the chopped tomatoes. Fill one empty tomato can with water and pour into the pan. Add a pinch of salt then stir and leave to simmer for 15 minutes.
- Place the tiger prawns onto the stew and cover with the lid. Cook about 5-8 minutes until the prawns have turned pink, depending on the size of your prawns, turning them over halfway through cooking.
- Ladle into bowls, sprinkle with the fresh oregano and thyme leaves, and serve with a dollop of aioli.