

Chorizo Casserole Great for a winter's night, easy to cook, tastes better the next day!



You could use any kind of sausage for this, but we like the taste that a hot chorizo imparts.

If you are in Melbourne, we have found that the Chorizo from the Spanish Deli, [Casa Iberica Deli](#) on Johnston Street in Fitzroy has the best taste, especially the hot one. But at a pinch you can use the supermarket supplied Chorizo, however you may need to add some paprika for taste at the frying stage.

For 3 large serves or 4 normal sized serves (we have leftovers the next day)

You will need....

2 or 3 Chorizo sausages (depends on their size) sliced into 1/2 thumb nail pieces (1cm)

4 potatoes (you pick which ever kind you like) peeled and cut into 2-3cm chunks.

1 large Onion chopped coarsely.

1 or 2 Carrots, peeled and sliced (same size as the Chorizo)

2 (400g) tins of Cannellini Beans, drained and rinsed.

2 (400g) tins of whole peeled Roma Tomato's.

200 - 250g Green Beans, washed (ends cut off and halved).

Dried Chilli flakes (as much as you like. we use about a tablespoon, but we like it hot)

Salt and Pepper to taste.

Method...

In a big pot (heavy based- non-stick, I use a 5 litre) fry the Chorizo making sure you do both sides (about 4-5 minutes).

Remove the Chorizo from the pot.



Fry the Onion in the paprika flavoured oil from the Chorizo, until soft. If you have not used a good Chorizo you will probably not have much flavour, so add a pinch of Paprika to the onions while frying.



Add the Potatos and the Carrot, Stir.



Add the Cannellini Beans, tin Tomato's, Chorizo, Chilli flakes and Salt and Pepper to taste. Stir.

DO NOT add any water or liquid, as there will be plenty already in the pot.

Cover and allow to cook for about 20 - 25 minutes over a medium heat, stirring every now and again.

Add the Green Beans and cook for another 10 minutes.

Test the Potato's to see if they are soft. If they are, you are done!

Serve with some crusty bread, for mopping up the sauce.

Enjoy,

Jim