

Ollie's chorizo and white bean stew

Ingredients

- 500g chorizo mince
- 2 onions chopped
- 3 cloves of garlic minced
- 1.5 bunches of spinach de-stalked, washed and sliced
- 2 cans of diced tomatoes
- 2 cans of cannellini beans rinsed
- 2 tablespoons of olive oil
- Salt and pepper to season

Method

- In a large pot over moderate heat, add oil and once warm add the chorizo. Break the chorizo and cook until browned (about two mins)
- Add onion and cook, stirring until soft (about 3 mins)
- Add garlic and spinach and cook until the spinach begins to wilt (about 2 mins)
- Stir in tomatoes and season with salt and pepper. Bring the pot to a simmer whilst stirring.
- Reduce heat and cover with a lid and let it simmer for 15 mins.
- Stir in beans into the stew and allow them to warm for 5 mins
- Serve with toasted sourdough and garlic butter.