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Tough grease cleaning,
the power of an overnight
soak in just 10 minutes

FAIRY
PLATINUM



EASY

Serves 2



Ingredients

- 180ml rioja
- 120g chorizo (preferably Iberico)
- 1 small onion
- 1 tbsp tomato paste
- 15g butter
- 2 garlic cloves, peeled and crushed with a knife

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Iberico chorizo in rioja

1. Half the onion then slice finely. In a saute pan, melt the butter over a medium/low heat and soften the onions by covering the pan and stirring occasionally for about 5 minutes, then add the garlic.
2. Slice the chorizo into bitesize chunks and add to the pan, cooking for another 3-4 minutes.
3. Pour in the wine and tomato paste and stir well to combine with the juices, cover and simmer gently for about 10 minutes until the sauce has thickened.
4. Serve in ramekins with crusty bread.

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