

Butterbean and Chorizo Stew (BBC Food Website)

20 Minutes

Serves 4

Ingredients

200g cooking chorizo

2 x 400g cans chopped tomatoes

2 x 400g cans drained butter beans

1 tub fresh pesto

Method

Slice the chorizo and tip into a large saucepan over a medium heat. Fry gently for 5 mins or until starting to turn dark brown. Add the tomatoes and butter beans, bring to the boil, then simmer for 10 mins. Swirl through the pesto, season lightly and ladle into four bowls. Delicious with couscous or French baguette.