

Spanish clams with chorizo

50g chorizo, diced
1 onion, finely chopped
1 garlic clove, crushed
small bunch flat-leaf parsley, ½ finely chopped, ½ roughly chopped
200ml vegetable stock
400g can chopped tomatoes
400g can butter beans or white beans, rinsed and drained
1 tsp sherry vinegar
600g clams – available in farro
crusty bread, to serve

Fry the chorizo in a large frying pan with a lid, over a medium heat until it is starting to crisp up and release its oil. Add the onion and cook for 5 mins until starting to soften. Then add the garlic and finely chopped parsley, and fry for 1 min more.

Pour on the stock and tomatoes. Bring to the boil, reduce the heat, and then add the beans and sherry vinegar. Simmer for 10 mins until the liquid is slightly reduced. Scatter over the clams, cover with the lid and steam for 2-4 mins, shaking the pan occasionally until the clams are open.

Have a little taste before seasoning, as the clams can be quite salty. Then scatter over the chopped parsley. Eat with lots of crusty bread.

