



Venison & Pork Chorizo with fennel and potatoes



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A nice simple recipe using Great Glen Charcuterie's Venison & Pork Chorizo which would make an ideal midweek meal. The chorizo is wonderfully meaty, smokey and savoury with a good amount of spicing (though not hot) that mixes with the aniseed-tasting fennel and juicy tomatoes for a delicious meal.

Ingredients (serves 2)

- 8 small new/salad potatoes
- olive oil
- 75g (approx) Venison & Pork Chorizo
(available from Great Glen Charcuterie)
- ½ onion
- ½ fennel bulb
- 12 (approx) cherry tomatoes
- juice ½ lemon
- sprigs dill
- mixed salad leaves (such as rocket, watercress and baby spinach)

Method

Halve the potatoes and boil them until they're just done. Drain and set aside.

Slice the chorizo into 1cm rounds.

Heat a couple of teaspoons of olive oil in a large frying pan and add the chorizo and fry gently until very lightly browned. Remove with a slotted spoon and set aside.

Slice the onion lengthways and add to the pan. Fry gently, stirring occasionally, until softened. Remove with a slotted spoon and set aside.

Add the potatoes to the pan, adding a little more if required and fry for a couple of minutes, turning occasionally, until they take on a little colour. Be careful not to burn them.

Thinly slice the fennel bulb lengthways add to the potatoes and fry until the fennel softens. Put the onions and and chorizo back in the pan, stir to mix. Slice the tomatoes in half and add to the mixture and stir in.

Squeeze over the lemon juice, season with salt and pepper. Roughly chop the dill and add to the pan and mix in.

Arrange some salad leaves on to plates and then spoon over the chorizo mixture and any remaining juices.