



# Wild Venison Chorizo and Butter Bean Stew



Hearty and healthy, this stew of wild venison chorizo, butter beans and vegetables is a simply and tasty meal, made all in one pot. Just serve with some good crusty bread to soak up all the juices.

## Ingredients (serves 4)

- 2 tbsp rapeseed oil
- 75g chilli venison chorizo, sliced
- 1 onion, peeled and chopped
- 2 garlic cloves, finely chopped
- 100g celeriac, peeled and chopped into 1cm dice
- 1 carrot, peeled and chopped into 1cm dice
- ½ tsp fresh thyme, chopped or ¼ tsp dried thyme
- ½ tsp fresh rosemary, chopped or ¼ tsp dried rosemary
- 400g tin tomatoes
- 2 tsp sweet paprika
- 1 red capsicum pepper (approx 100g), roughly chopped
- 2 tsp blackberry vinegar or you could use red wine vinegar
- ¼ tsp sugar
- 400g tin butter beans
- salt and black pepper

## Method

Put a large heavy saucepan on the hob over a high heat and add the oil. When the oil is hot add the chorizo and fry until it just starts to crisp. Remove the chorizo from the pan using a slotted spoon and set aside.

Add the onion and garlic to the pan and fry gently until soft. Add the celeriac and carrot and fry gently for a couple of minutes, stirring occasionally. Add the thyme and rosemary and mix in.

Tip in the tinned tomatoes and break them up using a spoon. Add the paprika, capsicum pepper, vinegar, sugar and butter beans and season with salt and pepper. Return the chorizo to the pan along with half a tomato tin of water and stir to mix.

Bring to a simmer and cook for a further 30 minutes or until the vegetables are just tender.

Serve in bowls with hunks of crusty bread.