

Smoked Mackerel and Chorizo Potato's Recipe

Spanish inspired this Smokey sensation is perfect for your summer spreads – Serves 4



Ingredients

200g Trealy Farm Chorizo Cooking Sausages

2 small onions, chopped

900g potatoes, cut into small cubes

250g cherry tomatoes, halved

4 Smoked Mackerel fillets, skinned

Large handful of fresh parsley leaves, chopped

Instructions

Heat a large, non-stick frying pan over a high heat. Add the chorizo and cook, stirring, for 2 minutes, until most of the oil has been released. Remove with a slotted spoon and set aside.

Reduce the heat to medium and add the onions and potatoes to the pan. Coat in the oil from the chorizo and cook for 12-15 minutes, stirring occasionally, or until the potatoes are just tender and the onions golden.

Stir the tomatoes and chorizo into the pan. Flake the mackerel fillets with a fork and add them to the pan. Gently mix and cook for 2 minutes, until piping hot. Stir in the parsley. Divide between 4 plates and serve with a mixed leaf salad.