

Beckett's Farm



STARTERS

Chorizo & Potato Tapas



350gm new potatoes, thickly sliced



225gm chorizo



1 red pepper, diced



½ bunch spring onions, sliced



2 tomatoes, diced

Method

1. Place the potatoes in a saucepan and cover with cold water. Bring to the boil and simmer for 5-6 minutes until tender, then drain
2. Meanwhile, remove the skin from the chorizo and slice. Fry in a pan with the pepper for 2-3 minutes
3. Add the spring onions, tomatoes and potatoes to the pan and cook for a further 2-3 minutes. Serve immediately