



Spanish-style fish with herbs and chorizo

This dish is great for a hot day cooking over the barbeque, and it is equally as delicious cooked in the kitchen. Give it a go, we're sure you'll agree!

Ingredients

- 50g blanched almonds
- 1/4 tsp smoked paprika
- 2 TBS extra virgin olive oil (plus extra for the beans)
- 150g chorizo, thickly sliced
- 3 TBS fresh parsley, chopped
- Grated zest and juice 1 lemon
- 50g butter, melted
- 400g French beans, trimmed
- 4 x 200g skinless cod fillets
- Sea salt and pepper



Serves 4

Method



1. Preheat the oven to 200C/fan 180C/mark 6
2. Pop the almonds on to a baking tray and bake for 5 minutes until golden
3. Place in a bowl and combine with the smoked paprika and some sea salt. Set aside
4. Heat the oil in a large pan, add the chorizo and fry for 5 minutes until crisp. Keep warm
5. Meanwhile, combine the parsley, lemon zest, salt and pepper in a bowl, and add in all but 1 TBS of the melted butter
6. Brush the remaining butter over the cod and press the mixture on top
7. Transfer to a baking tray lined with parchment. Bake for 8-10 minutes until the fish is cooked through and the topping is golden
8. Remove from the oven, cover loosely with foil and rest for 5 minutes. Boil the beans for 2 minutes
9. Drain well and return to the pan. Stir in the almonds, lemon juice and olive oil, and season to taste
10. Serve the fish, chorizo and beans immediately

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