



## INGREDIENTS:

1 Tbsp Olive Oil  
1/2 Onion, Chopped  
1 Garlic Cloves, Sliced  
1/2 Red Chili, Chopped  
Pinch Cayenne Pepper  
Pinch Smoked Paprika  
½ Lb New Potatoes, Halved or Quartered  
250G Small Cooking Chorizo

## DIRECTIONS:

1. Heat a little oil in a pan, fry the onion, garlic and chili. Wait until the onion softens and add the cayenne and paprika and stir. Then cook the whole mixture down for about 2 minutes until you have a thick paste.
2. Season well and, if you prefer a smooth sauce, blitz it with a hand blender.
3. Meanwhile, put the chorizo in a frying pan to slowly cook and release some of its oil. Tip off the excess red oil and add 1 tbsp olive oil.
4. Add the potatoes and fry everything together, turning the heat up as you go so both the potatoes and chorizo brown in patches.
5. Tip into a bowl. Season the sauce — if it isn't hot enough add a few more pinches of cayenne. Spoon the sauce over the potatoes and chorizo to serve.

**COOKING**  
**SKILLS**  
**ACADEMY**