

Tapena

GRAB A FORK



Lima Beans with Chorizo

Serves 10-12

Ingredients

- 2 Tbsp extra-virgin olive oil
- 1 clove garlic, minced
- 1 small onion, minced
- 1/4 pound chorizo, finely chopped
- 3 - 10 ounce packages frozen baby lima beans
- 1 clove garlic, sliced
- 1/2 cup sherry
- 1 bay leaf
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp red wine vinegar
- 1 Tbsp chopped fresh parsley
- 3 Tbsp chopped pimento or 1/4 cup chopped pimento stuffed green olives
- Salt and pepper

Directions

Heat oil in a large pan over medium heat.

Add the onion and minced garlic and stir until softened, not browned, about 2 minutes.

Add the chorizo, stir until heated through, about 4 minutes.

Add beans, sherry, sliced garlic and bay leaf, heat for 5 minutes allowing the liquid to reduce

In a bowl whisk the vinegar with the 2 tablespoons olive oil.

Remove the bay leaf.

Add the warm bean mixture to the dressing and toss with parsley and pimento (or green olives).

Season the beans with salt and pepper, to taste.