

SPANISH POTATOES

These are delicious with fish or chicken dishes and they look very colourful. You can use mild or hot chorizo according to your taste

Waxy potatoes, such as Charlotte, enough for 4 people
1 – 2 tbsp olive oil, enough to coat the potatoes, not to sit in the bottom of the dish
4 inch piece of soft Chorizo, diced into ½ inch squares
Salt and black pepper

Heat oven to Gas 6/200 C

Peel and dice the potatoes – about an inch square.
Place in a shallow roasting dish.
Pour on oil and rub with hands until potatoes are lightly coated.
Sprinkle with freshly ground black pepper.
Place in the centre of the oven and roast for about 45 minutes.
Add the chorizo, turning the potatoes as you do so.
Roast for another 15 minutes until the potatoes are golden and the chorizo cooked.
Sprinkle lightly with sea salt and serve.