

Beans, chorizo and spinach delight

Cooking time: 15 mins

For 4 people

Ingredients:

- 4 links of fresh chorizo or other Spanish sausage, cut into chunks
- one jar of Spanish beans (large ones) with its juices
- 500gr fresh spinach, washed and chopped (I like spinach with its stems rather than only the leaves)
- 2 garlic cloves
- 2 tablespoons of tomato paste
- Salt and pepper
- Homemade mayonnaise or store bought
- Tarragon

Instructions

1. **Cook the chorizo:** In a pan, add the sliced chorizo and cook until it's browned and crispy on the edges. Remove and set it aside.
2. **Add Spinach:** In the same pan, add the chopped spinach and garlic to the skillet and cook in the chorizo juices. Add 10cl of water and cook until wilted.
3. **Add the jar of beans** with its liquid, as well as the tomato paste. Mix the beans well and add the chorizo back to the pan. Season with salt and pepper.
4. **Prepare the aioli** by grating one garlic clove into the mayonnaise as well as some chopped tarragon.
5. Serve up in bowls with a nice slice of chunky bread and a spoon of aioli.