



At the Dinner Party

BY DAN GRAHAM

Chorizo and Butter bean cassoulet

Ingredients Tomato sauce.

- 2 tbsp Olive oil - plus extra for brushing
- 2 x garlic cloves crushed
- 1 x 400g can chopped tomatoes
- 2 tbsp red wine vinegar
- 1 tbsp castor sugar
- Salt and Pepper

Ingredients Cassoulet.

- 100g chorizo - diced
- 1 x 400g tin butter beans
- 50g cherry tomatoes halved
- 50g red pepper sliced
- 1 x onion diced

Method to make the sauce.

- Heat the oil in a medium saucepan, add the garlic cook gently for 2-3mins to soften.
- Add the sugar and vinegar and bring to the boil.
- Then add in the tomatoes simmer gently for 20mins until the sauce has thickened a little, season with salt and pepper.
- For an extra smooth sauce, you could blend with a hand blender.
- You can easily make this your own by adding flavours, things like, basil, chilli, rosemary or olives.

Method to make the cassoulet.

- In a large sauce pan or frying pan, place the chopped chorizo, fry for 2-3 mins until the oils start to release, then add the diced onion to the pan and cook for a further 3 mins until the onions have soften a little.
- Add the peppers and tomatoes carry on cooking for 2-3 mins then add the tomato sauce, bring to the simmer, and allow to cook for 5 mins.
- Add the butter beans to the sauce and cooked until the beans are piping hot throughout, finish with some fresh basil and serve, you can serve it alone as a light lunch or add chicken or fish to it to create a full dish.

Dan x