

Glazed Spanish Chorizo with Manchego Cheese

Serves: 4 people

Preparation time: 20 minutes

Cooking time: 10 minutes

Ingredients

Mitchell's Quality Meats

4 x chorizo sausages

Coles

1 cup Spanish sherry

Small bunch of parsley chopped finely

Everyday Deli

200g Manchego cheese.

Or any hard goats cheese



Method

Slice the chorizo into ½ cm slices and place into a nonstick fry pan. Gently allow the chorizo to color on both sides.

Pour over the sherry and simmer it together with the chorizo until the sherry has reduced to a glaze and the chorizo has become soft. Approximately 10 mins.

Slice the cheese into little wedges and place one onto each piece of the sausage.

Finish with finely chopped parsley.

Serve in terracotta dishes.

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