

*The Consorcio del Chorizo Español presents*

# **EASY CHORIZO RECIPES**

**16 RECIPES TO ENJOY SPANISH CHORIZO**



# IN THIS COOKBOOK YOU WILL FIND...

Easy & quick recipes to cook with Spanish Chorizo

From the Consorcio del Chorizo Español we are committed to the quality and use of Spanish Chorizo in the kitchen. In this cookbook you will find 16 delicious recipes that will help you add this delicious product to all your dishes.





# SALTED RICE WITH CHORIZO AND PEPPERMINT

A rice full of flavor and freshness in which mint will balance the power of chorizo to have a perfect side.



35 Minutes



2 people



Starter/Side

## *Ingredients*

- 150 g. long-grain rice
- Some slices of chorizo
- Some mint leaves
- 1 garlic
- Salt & pepper
- Extra virgin olive oil

## *How can we do it?*

1. Cook the long-grain rice in boiling water the time indicated in the package.
2. Sauté a finely chopped garlic with the chorizo in a pan with olive oil.
3. Add the strained rice and sauté.
4. Add salt, pepper and chopped mint and serve.

# EXPRESS BREAD WITH EGGPLANT, CHORIZO & MINT

Did you know that you can make bread only with flour and yogurt? This dish will save you more than one dinner and give you ideas for your everyday life in the kitchen.



30 Minutes



2 people



Starter

## *Ingredients*

- 1 natural yogurt
- 7 tblsp. of flour
- 50 gr. of chorizo
- 1 eggplant
- Some leaves of mint
- Salt & pepper
- Extra virgin olive oil

## *How can we do it?*

1. Dice the onion and the chorizo.
2. Stir fry and meanwhile mix the flour with the yogurt, adding a pinch of salt. Knead well.
3. Add a splash of olive oil to the dough and stretch. Brown in a pan, turning until the dough is cooked.
4. Finish with the vegetables mixture, chorizo and mint on top of the bread.





# CHORIZO, EMMENTAL & BLACK OLIVES CAKE

A salty cake is a different and original way to replace bread in meals. Flavor it with a chorizo, cheese and olives.



55 Minutes



6 people



Side

## *Ingredients*

- 3 eggs
- 85 ml. extra virgin olive oil
- 125 g. grated emmental
- Some slices of chorizo
- Black pitted olives
- 100 ml. of milk
- 175 gr. flour
- 1 packet of yeast
- Salt & pepper

## *How can we do it?*

1. Preheat the oven to 180°C
2. Beat the eggs with the oil and milk.
3. Add the flour and the yeast little by little.
4. Chop the chorizo and olives and mix with the previous dough and the grated cheese.
5. Add salt, pepper and bake in a non-stick mold for 45 minutes at 180°C.

# CHORIZO, EGG & CILANTRO EMPANADILLAS

These chorizo and cilantro empanadillas will be the perfect starter to start any meal with friends. Go ahead and do them!



40 Minutes



4 people



Starter

## *Ingredients*

- 1 empanadillas package
- 100 gr. of chorizo
- 1 onion
- Crushed natural tomato
- Some cilantro leaves
- 1 hard-boiled egg
- Salt & pepper
- Extra virgin olive oil

## *How can we do it?*

1. Chop the onion and chorizo and sauté.
2. Add natural tomato and let sauté.
3. Add the cilantro, the chopped egg, salt, pepper and chill.
4. Fill the empanadillas, close them with a fork and paint with beaten egg.
5. Bake at 180°C until golden brown.





# CHORIZO, CHEESE AND SPINACH GNOCCHI

If you want an idea of fast food or quick dinner, gnocchi are a great option to eat healthy without giving up your time.



20 Minutes



2 people



Main dish

## *Ingredients*

- A gnocchi package
- 100 gr. of chorizo
- Some cheese cubes
- A splash of white wine
- Some spinach leaves
- Salt and pepper
- Extra virgin olive oil

## *How can we do it?*

1. Sauté the diced chorizo over a high heat.
2. Add the gnocchi and brown.
3. Incorporate a splash of white wine and let the alcohol evaporate.
4. Leave a few minutes until cooked and finish with some fresh spinach. and some cheese cubes.





# EGGS WITH TOMATO AND CHORIZO

If you are looking for an easy, fast and delicious dish, these eggs are going to conquer all of your guests.



25 Minutes



2 people



Main dish

## *Ingredients*

- 2 eggs
- 1 onion
- 1/2 red pepper
- 3 tomatoes
- 100g of chorizo
- Salt and pepper

## *How can we do it?*

1. Chop finely the onion, cut the pepper and the chorizo.
2. Sauté the chorizo in a pan and add the onion. Poach.
3. Add the pepper and let sauté.
4. Finish with the crushed tomato and leave over medium heat for 10 minutes.
5. Add salt, pepper and eggs, cover and let the egg be done.



# CHORIZO AND PARMESAN RISOTTO

Risotto is a spectacular dish if you want to show off without spending a lot of time. Creamy, syrupy and with a lot of flavor, this is THE DISH.



40 Minutes



4 people



Main dish

## *Ingredients*

- 300 gr. of arboreal rice
- 100 gr. of chorizo
- 1 onion
- 1L of Chicken Broth
- Grated parmesan
- A splash of white wine
- Salt and pepper
- Extra virgin olive oil

## *How can we do it?*

1. Chop the onion and chorizo and sauté. Meanwhile, heat the broth in a saucepan.
2. Add the rice and leave for a minute.
3. Add the white wine and let the alcohol evaporate.
4. Pour the hot broth little by little and stir until the rice is done.
5. Add the grated parmesan and some slices of chorizo.



# CHORIZO PATÉ

The chorizo paté is an easy and quick recipe that will help you to have a fantastic starter in less than 5 minutes. Are you in?

🕒 5 Minutes

👤 4 people

🍴 Starter

## *Ingredients*

- 250 gr. of chorizo
- 120 gr. de cream cheese
- 1 egg
- Bread toasts

## *How can we do it?*

1. Cook the egg 11 minutes.
2. In a grinder, put the chorizo in pieces, the hard-boiled egg and the cream cheese. Grind well until you have a homogeneous paste.
3. Spread on bread toast and enjoy.





# MIGAS WITH CHORIZO AND POACHED EGG

Migas are one of the most traditional and delicious delicacies of Spanish cuisine. Add chorizo and a poached egg and make them perfect.



60 Minutes



4 people



Main Dish

## *Ingredients*

- Half baguette of hard bread
- 3 garlic cloves
- 2 eggs
- 1 green pepper
- 3 tomatoes
- 100g of chorizo
- Salt and pepper

## *How can we do it?*

1. Cut the hard bread into small pieces and wet it with a little water.
2. Sauté the finely chopped chorizo in a frying pan and add the garlic (whole and crushed) and the green pepper in strips. Let it poach.
3. Add the wet bread and let it brown over low heat until dry.
5. Add salt, pepper and the poached egg.

# PAPAS ARRUGADAS WITH CHORIZO MOJO

Wrinkled potatoes with mojo are one of the most typical dishes of the Canary Islands. Add the chorizo to the mojo to give it an extra flavor.



45 Minutes



4 people



Main dish

## *Ingredients*

- 300 gr. of potatoes
- 50 gr. of chorizo
- 1 garlic
- 1 cayenne
- 1 tsp. of cumin
- 1 tbsp. of paprika
- 20 ml of vinegar
- 150 ml of olive oil
- Coarse salt

## *How can we do it?*

1. Cook the potatoes in salted water until the water runs out.
2. In a grinder, put the cayenne, the peeled garlic, the cumin, the vinegar, chorizo in pieces and the oil. Mix well until you have a sauce.
3. Put the potatoes with the mojo and add some coarse salt.





# CHICKPEAS WITH CHORIZO AND BASIL

The chickpea is a perfect base for salads, stir-fries and stews. Add chorizo and a little basil to balance its flavor!



20 Minutes



4 people



Main dish

## *Ingredients*

- 1 chickpea pot
- 1 onion
- 1 garlic
- 100gr of chorizo
- Some basil leaves
- Extra virgin olive oil
- Salt and pepper

## *How can we do it?*

1. Finely chop the onion, garlic and chorizo.
2. Fry the finely chopped chorizo in a pan and add the vegetables. Let it poach.
3. Add the chickpeas and sauté.
4. Finish with the chopped basil and a little pinch of salt and pepper.

# CHORIZO, ZUCCHINI AND CURRY SAMOSAS

Samosas are delicious crunchy and golden filo dough patties. You will be surprised with these bites of chorizo and curry.

🕒 40 Minutes

👤 4 people

🍴 Starter

## *Ingredients*

- 4 filo pastry sheet
- 1/2 zucchini
- Some slices of chorizo
- A pinch of curry powder
- Extra virgin olive oil
- Salt

## *How can we do it?*

1. Cut the zucchini and chorizo into small cubes and sauté. Heat the oven to 180°C.
2. Add salt and curry to the zucchini, sauté well and let rest.
3. Put the 4 leaves stacked and brush with oil and curry powder. Add a little filling and start making triangles with the dough as a dumpling.
4. Bake at 180°C until golden brown.







# CHORIZO LASAGNA

Lasagna is a world-famous dish. There are many versions but not all of them work as well as this lasagna with chorizo and mozzarella.



50 Minutes



4 people



Main dish

## *Ingredients*

- Lasagna sheets
- 1 onion and 1 garlic
- 100 gr. chorizo
- 200 g. of minced meat
- 1 pepper
- Crushed natural tomato
- Fresh nutmeg
- 1 tbsp. of butter
- 1 tbsp. of flour
- 250 ml of milk
- 150 gr of mozzarella
- Salt, pepper and oregano

## *How can we do it?*

1. Finely chop onion, garlic, pepper and sausage and fry in a pan.
2. Add the minced meat, sauté well and add the tomato, let sauté and salt and pepper.
3. Make the béchamel toasting flour and butter in a pan. Once toasted, add the milk in 3 times, let it thicken and finish with nutmeg, salt and pepper.
4. Assemble the lasagna with tomato base, lasagna sheet, tomato, oregano and lasagna sheet repeating until finishing with grated mozzarella and bechamel.
5. Bake at 180°C until it is gratinated.

# BRAVAS WITH CHORIZO

Some crunchy potatoes, a spicy "brava" sauce flavored with chorizo.  
Add bread to dip the sauce!



25 Minutes



4 people



Starter/Side

## *Ingredients*

- 500 g. of potatoes
- 50 gr. of spicy chorizo
- 60 ml. of olive oil
- 30 gr. of sweet paprika
- 15 gr. of spicy paprika
- 15 gr. of flour
- 100 ml. of broth

## *How can we do it?*

1. Mix the oil with the peppers and put it in the pan with flour.
2. Once toasted, add the broth and let it thicken for 15 minutes over low heat. Crush with the spicy chorizo.
3. Fry the potatoes, cut into large cubes, and serve with the brava sauce.





# MUSHROOMS AND CHORIZO QUICHE

Elaborations like quiche are perfect to bring to work or to do if you don't have time to cook. Crunchy on the outside and full of flavor inside, do it and you will be surprised!



50 Minutes



4 people



Main dish

## *Ingredients*

- 1 shortcrust pastry package
- 1 leek
- 1/2 chorizo
- 6 big mushrooms
- Fresh nutmeg
- 3 eggs
- 150 ml of cream
- 150 gr grated cheese
- Salt and pepper

## *How can we do it?*

1. Finely chop the leek and the chorizo and sauté with mushrooms.
2. Line a quiche mold with the dough, prick and bake 10-15 minutes at 180°C.
3. Mix in a bowl the eggs, the cream, the leek, mushrooms and chorizo, nutmeg, salt and pepper.
4. Pour the mixture into the base of the quiche and return to bake until soured.

# RIGATONI WITH CHORIZO AND CURED CHEESE

Cured cheese and chorizo are a great combination. Add a quality pasta to round a dish as tasty as this.

🕒 25 Minutes

👤 2 people

🍴 Starter

## *Ingredientes*

- 250 g. of pasta
- 50 gr. of chorizo
- 1/2 onion
- 1 chilli
- 150 ml of olive oil
- Cured cheese
- Salt and pepper

## *How can we do it?*

1. Cook the pasta in salted water.
2. Sauté the onion in slices with sliced chorizo and chili pepper in a pan.
3. Add the freshly made pasta and finish with some flakes of cured cheese, salt and freshly ground pepper.



# ABOUT US

## And what's our job



The Spanish Chorizo Consortium is a voluntary association of companies that brings together companies in the Spanish meat sector, all of them experts in production and exportation of chorizo in order to produce and market an authentic and high quality Spanish Chorizo.

The stamp of the Spanish Chorizo endorses an origin - Spain - and a unique guarantee. Certifies a control of the product in a comprehensive manner, creating a distinctive brand and recognition for commercialization in national markets.



# THANKS FOR GETTING HERE!

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MEMBERS

