

One Pot Pork with Chickpeas

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This delicious one pot dish has bags of flavour - pork leg is cooked with tomatoes, chorizo, garlic and green olives. Chickpeas are added to make this a true one pot dish - you don't need to serve any veggies or side dishes as everything is right there in one pot.

Ingredients:

500g diced pork leg
1 x 400g tin chickpeas, drained
100g chorizo, casings removed
100g green olives
1 red onion
2 garlic cloves
1 x 400g tin chopped tomatoes
300ml chicken stock
1 tsp. smoked paprika
Zest and juice of 1 lemon
Small handful freshly chopped parsley
Salt and pepper
Oil

Directions:

1. Heat the oven to 130C. Chop the chorizo into chunks. Thinly slice the onion and mince the garlic cloves.
2. Heat the oil in a large, heavy-bottomed, oven proof saucepan. Add the pork and brown on all sides, then scoop out with a slotted spoon and set to one side.
3. Add the onion and garlic to the pan and cook until softened. Stir in the chorizo and paprika and cook for 3-4 minutes until the chorizo starts to release oils.
4. Stir in the tomatoes, chicken stock, cooked pork and salt and pepper. Cover and cook for 1 hour.
5. Stir in the chickpeas and olives and cook for another hour. Stir in the parsley and lemon juice and zest before serving.

Author: Laura Young