





Chorizo and Pork Belly with Haricot Beans

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 Prep Time ~25 mins	 Cooking Time ~2 1/2 hours
 Approx Cost ~£10	 Difficulty ~ Easy
 Freeze ~ Yes	 Serves ~ 6

Tip ~ This recipe can be made ahead and reheated over a low heat; it is ready when the pork is piping hot in the centre. This recipe can be frozen in an appropriate container, allow to defrost thoroughly before reheating.

Ingredients

750g piece boneless pork belly, skin removed

1 tablespoon olive oil

130g diced pancetta

1 large onion, chopped

2 cloves garlic, chopped

1 teaspoon smoked paprika

200g chorizo, roughly chopped

400g can chopped tomatoes

150ml red wine

Salt and pepper

400g can haricot or cannellini beans, drained and rinsed

Fresh coriander leaves, roughly chopped to garnish

Method

- Preheat the oven to 160C, fan 140C, gas 3
- Cut the pork belly into large chunks.
- Heat the olive oil in a large ovenproof casserole dish and fry the pork in batches over a high heat until browned all over, and then remove with a slotted spoon.
- Add the pancetta and cook for 2 - 3 minutes until golden, then reduce the heat slightly and add the onion and garlic.
- Cook for 2 - 3 minutes until softened.
- Stir in the paprika and chorizo and cook for 1 minute.
- Return the pork to the pan and tip in the tomatoes.

- Pour in the wine and enough water to just cover - about 350ml.
- Season with salt and pepper, cover and cook in the preheated oven for 2 hours.
- Stir in the beans and return to the oven, without a lid for a further 20 - 30 minutes.
- Stir in the coriander and serve with crusty bread.