

Butter Beans with Parsley, Tomatoes, Chorizo

Servings: 4

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Ingredients

- 1 can Butter Beans, with their liquid
- ½ lb. Chorizo, halved lengthwise and sliced ¼" thick
- 3 Olive Oil
- 1 Sherry Vinegar
- 1 pint Cherry Tomatoes, Halved
- ¼ Medium Red Onion, Thinly Sliced
- 1 cup Coarsely Chopped Flat-Leaved Parsley
- Salt And Pepper

Method

1. In a small saucepan, heat the butter beans in their liquid. In a large skillet, cook the chorizo over high heat until it is lightly browned and most of the fat is rendered, about 2 minutes.
2. In a medium serving bowl, whisk the oil and vinegar. Stir in the tomatoes, onion and parsley. Drain the beans and chorizo and add them to the bowl. Season with salt and pepper and toss. Serve warm.

Notes

This would make 4 small-medium sized servings so have other things on menu.