



## Spanish Pork [Pete Alford]

An easy one pot meal - 10 mins prep, 40 mins cooking

### Ingredients -

Pork loin steaks (x2 per person)  
Chorizo (1/4 of a ring per person)  
2 x Red/Yellow Peppers  
1 x Packet of Cherry Tomatoes  
1 x Good-sized Onion (red or brown)  
Smoked Paprika  
Salt  
Pepper

Optional -  
Potatoes

This works with crusty bread - or small roast potatoes which can be cooked on top of the pork.

### Method -

1. Preheat oven to 180 degrees/gas mark 6.
2. If eating with potatoes peel and cut potatoes into small cubes - put in a pan of cold water and leave on a high heat until the water begins to boil fully - drain potatoes and leave to one side.
3. Get a large flat dish - like a Pyrex dish - lay the pork on the bottom of the dish, sprinkle with smoked paprika, salt and pepper. Then proceed to cover over with chopped onion, sliced peppers, halved Cherry Tomatoes and Sliced Chorizo - as messy as you like. Another couple of twists of salt and pepper and drizzle with olive/vegetable oil.
4. If having potatoes, toss in a small amount of olive oil and lay them over the top of the other ingredients
5. Place the whole dish into the oven and cook for 30-40 minutes depending how many you are cooking - the vegetables should have started to break down and their should be juice in the bottom of the dish - if having potatoes wait until the potatoes have started too brown and look roasted.
6. Squeeze of lemon if you have it - and serve

Hope this all makes sense and staves off boredom and madness for another day

Pete