

Prawns in a chorizo and cherry tomato sauce

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Ingredients

- 6 tbsp olive oil extra virgin
- 6 fillet of anchovies preserved in oil
- 1 finely chopped medium red onion
- 100 g pitted black olives
- 50 g chorizo sausage, preferably fresh and soft
- a couple of spoons of capers
- 400 g cherry tomatoes
- 100 g green peas, fresh or frozen and thawed
- 20 large, uncooked, unshelled shrimp with heads
- 1 handful fresh parsley

Instructions

1. Heat a pan with oil.
2. Add the anchovies and stir-fry until they turn into mush.
3. Add onions, fry until soft.
4. Add chorizo, tomatoes, olives, capers. Sauté for 6-8 minutes. until everything is fried. Add the peas and heat for another couple of minutes.
5. Add the shrimp and sauté for another 3-4 minutes, the shrimp should be browned but not overcooked.
6. Add parsley, taste for salt and serve in bowls. Serve with your favorite light bread.