



Garlicky Bean Salad with Chorizo

Chef Bill
(Serves 4)

Ingredients:

1 (400g) can cannellini beans or other white bean
1 small red onion
2 tbsp red wine vinegar
140g button mushrooms, thinly sliced
Handful flat-leaf parsley, coarsely chopped
3 tbsp olive oil
100g thinly sliced Spanish Chorizo

Directions:

Rinse and drain the beans, then pat dry with kitchen paper.

Mix the onion with the vinegar and leave for 5 mins to soak.

Mix the mushrooms and parsley into the beans, then add the onions and vinegar, oil and seasoning, then mix well.

Arrange overlapping slices of Chorizo and spoon the salad in the center.

Serve with crusty bread.