

SIMPLE FISH STEW WITH OYAMA MERIDA CHORIZO

Quick, easy, and absolutely delicious fish stew recipe.



Meal: Dinner **Difficulty:** Easy

INGREDIENTS

4 Tbsp Olive Oil
1 fennel bulb, sliced fine
1 medium onion, chopped fine
2 cloves garlic, chopped fine
5 anchovies, chopped fine
2 cups crushed tomatoes
2 cups White Wine
6 oz sliced
Oyama Merida Chorizo
1 lb seafood, bite sized pieces
Chopped cilantro to taste

HEAT olive oil in a heavy pot and sauté garlic and onions at medium heat for approximately 5 minutes or until golden.

ADD anchovies, keep stirring until they disappear. Add white wine, crushed tomatoes and sliced chorizo.

BRING TO A BOIL. Add seafood, stir through once. Turn off, put the lid on. Let it rest for about 5 minutes.

SEASON TO TASTE with salt, pepper or hot sauce if desired. Sprinkle with fresh cilantro just before serving, if desired. Serve with the rest of the white wine and a crusty bread.