



Elvea, festa all'italiana

Cod casserole



Ingredients for 2 Persons

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|----------------|--------------------------------|
| 2 | cod filets |
| 100 g | chorizo |
| 1 pinch | saffron |
| 250 ml | white wine |
| 400 g | ELVEA Cubetti fresh vegetables |
| 0,50 teaspoons | smoked paprika powder |
| 1 can | chicpeas |
| 1 | red onion |
| 2 cloves | garlic |
| 250 ml | chicken stock |
| 2 | lemon |
| 2 teaspoons | sugar |
| | fresh parsley |
| | olive oil |
| | sea salt |
| | pepper |
| | samphire |
| | butter |

Preparation

- Heat a little olive oil in a pot / pan with lid and fry the chorizo until it starts to get crispy at the edges. Remove the chorizo with a slotted spoon and keep it in a bowl for later. Add the onion to the oil in the pan and fry the onion slices on a medium heat for 10 minutes until soft. Add the garlic and continue cooking for a few minutes.
- Now add the saffron, wine, stock, Cubetti and sugar, bring to a boil and let it simmer for 10 minutes with lid on. Taste and add pepper and salt to taste.
- Then add the chickpeas and lemon juice and cook for another 5 minutes without lid. Put the cod fillets in the pan together with the chorizo, putting the chickpeas aside so that the cod is partially covered by the sauce. Put the lid back on the pot / pan and let it simmer gently for 8 to 10 minutes, while you regularly spoon the sauce over the fish during cooking.
- When the fish is done, take the lid off the pot and sprinkle fresh parsley over it, which you have mixed





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with some extra pure olive oil.

- Serve the dish on the table in the cooking pot. This keeps the cod in the residual heat of the pan and you don't run the risk of having it overcooked on the hotplate. Serve with samphire, boiled for 4 minutes in boiling salted water and then cooked in butter for a few seconds.

