



SPANISH CHORIZO AL VINO

Chorizo al Vino is a classic Spanish tapa. You'll find it served and enjoyed in Spanish restaurants across the country. The heavenly combination of the spanish chorizo and red wine heightens the flavor of the chorizo to another level.

INGREDIENTS

- 5 Cured Spanish Chorizos
- 2 cups Spanish dry red wine
- 3 Tbsp. extra-virgin olive oil,
- 2 cloves garlic, thinly sliced
- 1 Tbsp. chopped parsley



DIRECTIONS

- Heat 1 Tbsp. Spanish olive oil in a small, non-stick pan over medium heat. Add garlic and cook, stirring often, about 2 minutes.
- Pierce each sausage a few times with a fork and add to pan along with wine; bring to a simmer. Remove sausages from pan and cut into ½" thick slices. Set wine aside.
- Return sausage slices to pan over medium-high heat and cook until browned on both sides. Reduce heat to medium and add reserved wine; cook, stirring occasionally, until wine is reduced by half, and chorizo absorbs flavor of the wine, about 10 minutes.