



We've had very modest meats over the Christmas period so we allowed ourselves a bit of a budget breaking treat for New Years Day. The Pasta is actually Rice Noodles, from the Chinese Supermarket, but we won't tell if you don't!

Ingredients:-

1 Red Pepper ? Char grilled under the grill, skinned and chopped

A handful of fresh Parsley, roughly chopped

1 Red Chilli, chopped

2 Cloves of Garlic, minced

Mixed Seafood (Prawns, Mussels and White Clams in ours)

Chorizo, thinly cubed

Chickpeas, soaked over night and then boiled

The juice and zest of a Lemon

1 Lemon quartered, to garnish

Mushrooms, finely sliced

Olive Oil

1 medium Onion, finely sliced

2 Spring Onions, chopped

Rice Noodles

Method:-

(1) Fry the Onion and Garlic to soften.

(2) Boil your Seafood two pans of water. One for the Seafood and one for the Noodles.

- (3) Add the Chilli, Chorizo and Chickpeas and fry for a minute or two.
- (4) Add the Seafood to a pan of boiling water and allow the water to return to the boil for a minute.
- (5) In the frying pan add the Red Pepper, half of the Spring Onion and Mushroom.
- (6) Add the Noodles to the remaining pan of boiling water and allow to soften. Remove and drain.
- (7) Drain your Seafood and stir into the frying pan (Or Wog) if you have one.
- (8) Plate the Noodles in a sort of nest style.
- (9) Add the Seafood etc. and a good amount of cooking juices.
- (10) Squeeze the Lemon over the top and dress with the Lemon zest, Parsley and remaining Spring Onions.
- (11) Garnish with a Lemon quarter.

Seafood and Chorizo work really well together and considering that this was quite a sizeable portion we both polished it off last night!