

SAUTÉ OF BROAD BEANS (OR PEAS), SAUSAGE, MORCILLA, SERRANO HAM AND BASIL

06

RECIPES EN-ROUTE



INGREDIENTS



1 PERSON

130g broad beans (fresh or frozen) and/or peas
1/2 onion
1 clove of garlic
50g serrano ham
1 Asturian morcilla (blood sausage)
80g sausage
A few fresh basil leaves or, failing that, dry
A dash of olive oil
A pinch of salt and pepper

STEPS TO FOLLOW

1

Sauté:

Chop the onion and garlic.
Soften in olive oil and then add the sausage.

2

Fry lightly:

Fry lightly and then add the broad beans and serrano ham. Leave to cook for about 5 mins. Now add the morcilla without its skin, spreading it on top. Fry lightly and add the chopped basil. Season to taste.

If you want to make this recipe for more people, just multiply the quantities by the number of guests.

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ENROUTE

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