

Sea Bass with Chorizo and Tomatoes

Ingredients:

- 2 Sea Bass Fillets
- 1 large Red Onion chopped
- 1 Clove Garlic chopped
- 150 g Chorizo Sausage cut into pieces
- Handful of Black Olives, cut in half
- 8 Cherry Tomatoes
- 2 Sprigs Thyme or a teaspoon of dried.
- Salt and pepper to taste

Method:

Fry the onion and garlic until the onion is translucent

Add the chorizo and cook gently for a few seconds to release the lovely paprika oil

Stir in the olives, tomatoes and thyme.

Season with salt and pepper and then lay the fish on top. Cover with the top part of the skillet and close. (see picture below)

Cook over a low - medium heat (Not too high or the sauce will burn) for about 10 - 15 minutes until the fish is cooked and the tomatoes are soft and bursting.

A really tasty meal which can be served on it's own, with a side salad, rice, garlic bread or potatoes.