

# SMOKED MACKEREL & CHORIZO POTATOES

*This Spanish inspired, smokey sensation is perfect for your summer spreads!*

Serves 4

## Ingredients

- 200g [Trealy Farm Chorizo Cooking Sausages](#), sliced into bite-sized pieces
- 4 [Smoked Mackerel fillets](#), skinned
- 900g potatoes, cut into small cubes
- 250g cherry tomatoes, halved
- 2 small onions, chopped
- A Large handful of fresh parsley leaves, chopped
- Mixed leaf salad, to serve



Heat a large frying pan over a high heat. Add the sliced [Trealy Farm Chorizo Cooking Sausages](#) and cook, stirring, for 2 minutes, until most of the oil has been released. Remove with a slotted spoon and set aside.

Reduce the heat to medium and add the onions and potatoes to the pan. Coat in the oil from the [Trealy Farm Chorizo Cooking Sausages](#) and cook for 12-15 minutes, stirring occasionally, or until the potatoes are just tender and the onions golden.

Stir the tomatoes and [Trealy Farm Chorizo Cooking Sausages](#) into the pan. Flake the [Smoked Mackerel Fillets](#) with a fork and add them to the pan. Gently mix and cook for 2 minutes, until piping hot. Stir in the parsley.

Divide between 4 plates and serve with a mixed leaf salad.

Enjoy!