



# Smokey Beans On Toast

TIME	SERVES	CUISINE	SULTRY
10 MINUTES	1	WORLDWIDE	

SHARE THIS RECIPE



DIETARY:

## MAKING THIS RECIPE

### Ingredients

- 1 x 400g tin of beans
- 2 x sourdough bread slices
- 100g chorizo, diced
- 1 x tbs [Pimenton Dulce](#)
- 1 x tbs [Oregano](#)
- 1 x pinch Black Pepper
- Butter for spreading on to toast

### Method

#### Step 1:

Add beans to a saucepan on a low heat

#### Step 2:

In a separate frying pan, add the chopped chorizo on a medium heat for a couple of minutes until crispy

#### Step 3:

Remove chorizo and place onto kitchen roll to get rid of excess oil.

#### Step 4:

Grill or toast the slices of sourdough

#### Step 5:

Give the beans a stir and add the Pimenton dulce, Oregano and Black pepper.

#### Step 6:

Butter the toast and pour the beans over once cooked

#### Step 7:

Sprinkle over the chorizo pieces and add another sprinkle of oregano

Enjoy!

PRINT THIS RECIPE

## Buy the ingredients for this recipe

Pimenton Dulce, Smoked  
(Smoked Paprika)

£ 1.95

ADD

Oregano Leaves, Wild-Grown

£ 1.50

ADD



Madras Curry

INDIAN

TAKE A LOOK



West Indian Spiced Veggie Noodles

INDIAN

TAKE A LOOK



Peanut Butter And Choco Chip Energy Bites

WORLDWIDE

TAKE A LOOK

## What our customers think ...

Ruth

★★★★★

← →

I have used seeds in my bread making for decades but this mix with wholemeal spelt flower made special flavoured rolls. My next challenge will be to use seeds with a sour dough.

## Join our mailing list

Keep up to date with our monthly newsletter

JOIN NOW

## Find us on social media



- About us
- Blog
- Contact us
- Cookie policy
- Delivery
- FAQs
- Green Policy
- Heat Rating Guide
- Our Guarantee
- Security and privacy policy
- Terms & Conditions
- The People
- Trade
- Tree planting
- Useful Links
- Vacancies

