



## Mixed Seafood Salad with Chorizo and Chickpeas



This recipe for mixed seafood salad with chorizo and chickpeas is from episode 11 of Fish the Dish starring Spencer Watts.

Serves: 2-4

### Ingredients

- 8 ounces (227 g) raw chorizo, cut into chickpea-sized chunks
- Salt
- 2 garlic cloves, finely chopped
- 12-16 large prawns,
- 21 ounces (600 g) cleaned squid, sliced into rings
- 2 15-ounce (425 g) cans chickpeas, rinsed and drained
- 4 red/orange/yellow bell peppers, grilled
- 1 bunch parsley, roughly chopped
- 6 tablespoons (90 ml) olive oil
- 1 lemon, juice
- 1 lime, juice

### Directions

1. Add chorizo to a saute pan over medium heat. Season with salt. Add garlic and cook 3-4 minutes.
2. Add prawns to pan and cook for 1 minute.
3. Add squid to pan and cook for about 30 seconds.
4. Transfer contents of pan to a bowl with drained chickpeas.
5. Slice grilled peppers into long, thin pieces and add to bowl.
6. Add parsley, olive oil, lemon juice, and lime juice. Toss all together with tongs. Serve immediately or chill to serve later.

