

Less than 45 minutes

Serves 4

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Ingredients:

- Glug olive oil
- 8 baby onions, quartered
- ½ coil (100g) chorizo, sliced
- 1 sprig fresh thyme
- 1 bay leaf
- 2 Tbsp (10ml) paprika
- Cayenne pepper
- 1 bag (1kg) baby potatoes
- 4 mielies, cut into chunks
- 2 bottles (330ml each) Weiss beer
- 1 packet (450g) frozen hake medallions, defrosted

For serving:

- Handful fresh parsley, chopped
- Lemon wedges
- Crusty bread

Method

1. Heat oil in a large saucepan and fry onions and chorizo until fragrant.
2. Add remaining ingredients (except fish), cover and simmer for 15-20 minutes, or until potatoes are tender.
3. Add fish and cook for a further 8-10 minutes or until fish is cooked through.
4. Scatter over parsley and serve with bread and lemon wedges on the side.

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