

# Roast Beef with Chorizo

**Prep Time: 10 minutes**

**Cook: 40 minutes**

**Serves: 4**

## Ingredients

450g Topside of Beef

Vegetable oil to fry

250g Chorizo, roughly chopped

1 tbsp sherry vinegar

1 tsp dijon mustard

Salt & Black pepper to season

400g new potatoes, cooked and roughly chopped

Knob of butter

Fresh parsley, chopped

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Method

Preheat the oven to 400f / 200c / Gas Mark 6

Cover the beef joint all over with extra virgin olive oil. Warm the frying pan over a moderate to hot heat until really hot. Drizzle a little oil into the frying pan for 30 seconds or so

Fry the beef in the pan on all sides until well browned, 5 - 8 mins. Remove pan from heat, keep to one sided for later

Place beef onto roasting tray and roast for 30 minutes

After 10 minutes, place potatoes (chopped in half) into boiling water

After 30 minutes (20 mins after potatoes) Remove the beef from the oven, cover in kitchen foil and place back in the oven, leave the door open and switch the oven off.

Bring the frying pan back to the heat and cook the chorizo, 5 - 7 minutes until crisp and darkened. Add the sherry vinegar and boil for 2 minutes (this may catch fire so be ready!!) Add the mustard and potatoes, season with salt and black pepper, mix well for a minute with a spatula. Whilst mixing, keep cutting the potatoes in half with the spatula until the potatoes are into nice 1 - 2 cm chunks

Add the butter and stir for another minute

Serving

Spoon 4 equal portions of the potato and chorizo mixture onto each plate

Carve the beef and place 3 - 4 slices overlapping ontop of the mixture

Garnish with chopped parsley