

Fabada asturiana

ASTURIAS

Prepare for an adventure in Asturian cuisine! Fabada Asturiana, a beloved dish from Northern Spain, is a true gastronomic delight. Learn to make it at home and infuse the authentic flavors of Asturias with **Olive Oils from Spain**.

Ingredients

- 1/2 onions.
- 1/2 heads of garlic.
- 1/2 pound dried large white beans.
- 1/2 tablespoons smoked paprika.
- 1/2 large pinches of saffron threads.
- 1/2 lbs ham hocks.
- 1/2 pound bacon.
- 1/4 pound semi-dry Spanish chorizo.
- 1/2 tbsp salt.
- 1/2 tbsp ground pepper.
- **1/4 cup Olive Oils from Spain.**

Step by step

1. Rinsed white beans and soak overnight.
2. Drain the beans, and put in enameled cast-iron casserole.
3. Peel and chop onions and garlic.
4. Boil beans, onion, ham hock, smoked paprika, garlic, crushed saffron, bacon and 6 cups of cold water and bring to a boil.
5. Reduce heat, add EVOO from Spain, and simmer for an hour and a half.
6. Add chorizo and cook for another 45 minutes.
7. Remove out the garlic and onions.
8. Set aside the meats, and slice into large chunks.
9. Add the meats back into the bean mixture.
10. Top with salt, pepper, and drizzle with **EVOO from Spain**.

