# Pipis with fennel, chorizo and charred sourdough

**Ingredients:** (Serves 4)

1 tablespoon olive oil, plus 1 tablespoon extra
½ fennel, fronds picked and bulb thinly sliced
1 chorizo, cut into 1cm dice
2 garlic cloves, thinly sliced
2 teaspoons smoked paprika
½ cup dry white wine
1 cup reduced-salt chicken stock
400g tin cannellini beans, drained and rinsed
pinch of salt
1kg pipis
4 thick slices sourdough bread
½ bunch of parsley, leaves picked

**Method:**

1. Heat one tablespoon oil in a large frying pan over medium heat. Cook fennel bulb and chorizo for 4-5 minutes or until fennel has softened and chorizo is golden brown. Add garlic and paprika and cook for a further minute or until fragrant. Increase heat to high. Pour in wine to deglaze the pan and cook for 2-3 minutes or until reduced by half. Add stock, bring to a simmer and stir through cannellini beans and a pinch of salt. Add pipis to pot and cover with a lid. Cook for 2-3 minutes or until pipis have opened.

2. Meanwhile, heat a griddle pan over high heat. Brush bread with remaining one tablespoon oil and toast for 1-2 minutes either side or until lightly charred.

3. Spoon pipis and broth between four serving bowls. Garnish with parsley leaves and fennel fronds, and serve alongside bread.

**Nutrition Information:** (Per serve)

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| Energy: | 1768kJ (422cal) | Protein: | 22.8g | Total Fat: | 18.9g |
| Saturated Fat: | 4.8g | Carbohydrate: | 30.3g | Sugars: | 4.0g |
| Fibre: | 6.9g | Sodium: | 1132mg | | |