



MEXICAN FISH STEW WITH CRISPY TORTILLA STRIPS

A rich, full-bodied fish stew with layers of subtle flavourings and a fun crispy top.



4 servings



35 minutes

INGREDIENTS.

- 1 tbsp olive oil
- 100g cooking chorizo, casing removed, roughly chopped
- 1 large onion, finely chopped
- 1 fennel bulb, trimmed & finely chopped
- 1 red pepper, deseeded & chopped
- 2 Guajillo chillies, de-seeded & finely chopped (or use 2 tsp Nora chilli flakes)
- 4 garlic cloves, sliced
- 2 tsp fennel seeds, roughly ground
- A big pinch of saffron threads
- 1 x 400g chopped tomatoes
- 500g waxy potatoes, peeled & cut into 3cm chunks
- 600g sustainable white fish
- 600g mussels, cleaned
- 250ml white wine
- A couple of handfuls of coriander leaves, chopped, to serve
- 4 small corn tortillas, cut into 5mm strips
- Sunflower oil, to fry
- Lemon wedges, to serve

INSTRUCTIONS.

Heat a large, wide casserole dish over a medium-high heat and add the olive oil and chorizo. Fry for a few moments until it begins to release its fat, then add the onion, fennel, red pepper, guajillo chilli and garlic and turn the heat down to medium-low. Add a pinch of salt and fry gently for 12-15 minutes until soft and sweet, then add the spices and cook for another minute to just warm them through.

Add the tomatoes, 250ml water, potatoes and a big pinch of salt and leave to simmer for 25 minutes until the potatoes are completely soft.

While the base is simmering, prepare the tortillas. Place a large frying pan over a medium-high heat and add enough sunflower oil to generously cover the base. Once the oil is hot, add the tortilla strips, moving them around gently until they crisp up, about 1 minute. Scoop out onto a plate lined with kitchen paper. Allow to cool.

Once the potatoes are ready, add the fish and mussels to the pan, gently pushing them under the liquid. Pour over the white wine, then place a lid on top and leave for 4-6 minutes, then have a check. The mussels should be open and the fish opaque - keep cooking if not.

Spoon into warm bowls, sprinkling the tortillas over each bowl and generously scattering each with some coriander.