

Ultimate Chorizo Ciabatta

Servings: 2

Prep Time: 5min

Cook Time: 10min



Ingredients

- 2 small or 1 large ciabatta
- 150g pack cooking chorizo, halved lengthways
- 75g pesto
- 200g roasted red peppers from a jar
- handful rocket

Directions

1. Heat oven to 180C/160C fan/gas 4 and put the ciabatta in to warm up. Put a griddle pan over a medium heat and cook the chorizo for 5 mins each side or until charred and cooked through
2. Open up the warmed ciabatta and spread the pesto on the bottom. Layer with the red peppers then the warm chorizo. Scatter over the rocket, sandwich the ciabatta together, cut in two and serve.