

Cod Stew with Chorizo, Leeks & Potatoes

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INGREDIENTS:

- 2 small leeks (or 1 large leek)
- 6 oz. chorizo
- 1 lb. red potatoes (4 to 5 medium), scrubbed and cut into 3/4-inch cubes
- Kosher salt and freshly ground black pepper
- 1 tablespoon olive oil
- 3 cloves garlic, minced
- 28-oz. can diced tomatoes, with their juices
- ½ cup dry white wine
- ¼ cup chopped fresh flat-leaf parsley
- 1 lb. cod fillet, cut into four even portions

DIRECTIONS:

- Trim off the root, the dark greens, and most of the light green parts of the leeks. Chop the leeks into 1/2-inch pieces and rinse thoroughly to remove all the grit.
- Cut the chorizo in half lengthwise and slice into half-moons about 1/8 inch thick.
- Put the potatoes in a large saucepan and cover with cold water by 1 to 2 inches. Salt the water, cover partially, and bring to a boil over high heat. Reduce the heat as needed and boil until the potatoes are tender, 10 to 15 minutes; drain.
- While the potatoes cook, heat the oil in a large pot (choose one that's wide enough to hold the fish in a single layer) over medium heat for 1 minute. Add the chorizo and leeks and

cook, stirring occasionally, until the chorizo has browned slightly and the leeks are soft, about 6 minutes.

- Add the garlic and cook for 1 minute.
- Stir in the tomatoes and their juices, the wine, 1½ cups water, and ½ tsp. salt. Bring to a boil over high heat. Partially cover the pot, reduce the heat to medium, and simmer for 15 minutes.
- Add the potatoes, season with salt and pepper, and stir in half of the parsley.
- Season the cod with salt and pepper, set the fillets on top of the stew, cover, and simmer until just cooked through, 6 to 8 minutes.
- Using a wide spatula, carefully transfer the cod to shallow soup bowls (the fillets may break apart). Spoon the stew over the cod and serve immediately, garnished with the remaining parsley.

Serves 4