

## Migas Alentejo style



### Ingredients

- ✓ 400g pork loin cut into 2.5cm cubes
- ✓ 150g chouriço cut into 2.5 lengths
- ✓ 3 large garlic cloves plus two extra for frying with the meat
- ✓ Large handful of roughly chopped coriander
- ✓ 1 heaped teaspoon paprika
- ✓ 400g stale robust bread crumbled into small pieces
- ✓ 2 tablespoons extra virgin olive oil
- ✓ 300ml salted boiling water

### Directions:

- 1 - Process the garlic and coriander, or even better, crush them together with some salt in a pestle and mortar.
- 2 - Place this pulp in a large mixing bowl or tureen, add the boiling salted water and the olive oil.
- 3 - Break the bread into small chunks and add to the bowl. Knead it together well with your hands until it resembles the texture of mashed potato.
- 4 - Leave to soak well - the longer the better. If you have time it could be overnight.
- 5 - Fry the chouriço and the pork and season well with the paprika and some salt. Keep turning the meat until it is ready (10 to 15 minutes max).
- 6 - Put the meat aside, keeping it warm and reserve the pan fats and juices.
- 7 - Put the bread mixture( migas) into the frying pan containing the juices and fat from the fried meat and raise the heat. Fry the migas until it has acquired a golden crust.
- 8 - Serve the migas surrounded by the meat and the slice of orange.

Enjoy!