

# Sticky sherry-braised pork belly with spinach and chestnuts

November is a great time of year for fresh chestnuts, so try roasting your own: first pierce them, then roast in a hot oven for 30 minutes, until they split. You can make this real winter warmer in advance and freeze it for up to three months. Just make sure to defrost it fully before reheating and serving. This recipe multiplies up easily; it was adapted from a *Guardian* article published on 25 November 2023.

Preparation — 10 minutes

Cook — 80 min

Serves — 2

## Ingredients

2 tbsp olive oil	1 apple, peeled, cored and diced
500g belly pork strips	150ml manzanilla sherry
Salt and black pepper	80ml good chicken stock
1 red onion, peeled and cut into wedges	200g tinned chickpeas, drained and rinsed
4 garlic cloves, peeled and left whole	75g peeled, cooked and chopped chestnuts
2 thyme sprigs, leaves stripped	100g baby spinach

## Method

- Heat the oven to 190°C. Put the oil in a large casserole on a medium heat. Season the pork, then brown it really well all over in the hot oil — this will take about 10 minutes. Transfer the seared meat to a plate and set aside.
- Spoon out all but two tablespoons of the fat in the pan — the pork will release a fair bit into the oil — then add the onion and fry gently, stirring, for five minutes. Add the garlic cloves, thyme and apple, fry for two minutes, then return the pork to the pan, add the sherry and bring to a boil. Cover the pot, transfer to the oven and cook for 30-40 minutes.
- At this point, the meat should be tender and the juices should be well reduced but not entirely gone. Stir the stock, chickpeas, chestnuts and spinach into the pot, cover again and return to the oven for five minutes, until the spinach has wilted and everything is piping hot. Leave to rest for a few minutes, then serve.