



## Pork skewers

---

1. Cut 1kg pork filet into 2-3 cm pieces. You can substitute pork with chicken breast or whole fresh shrimps.
2. Combine 1 tbsp **Spanish Spice mix** with 6-7 grated garlic cloves, 6-7 tbsp olive oil and salt and make marinade.
3. Coat the meat/shrimps with the marinade and leave for 1 hour in a fridge.
4. Pinch the meat on skewers, let it reach room temperature and cook it on medium heat in a lightly oiled pan for no more than 3 minutes per side.

## Potato stew

---

1. Heat 50 ml oil to medium heat in a heavy bottom pot. Add 2 onions cut into half-moons and 2 sweet peppers cut in strips and cook for about 15 minutes.
2. Add 5-6 garlic cloves and cook for 2-3 minutes.
3. Add 1 tbsp **Spanish Spice mix** and 2 tomatoes cut into cubes or grated. Mix well.
4. Cut 1 kg potatoes into large cubes and add them to the pot.
5. Pour 2 tbsp wine vinegar and 1 l of water (or broth for more intense flavor).
6. Salt to taste.
7. Let it boil and cook for about 25 minutes or until the potatoes are fully cooked.