

## **CALDEIRADA**

### **Serving 4**

#### **INGREDIENTS:**

**400 g of salted cod (klippfisk) soaked in water OR 400 g of chicken**

**8 potatoes (red skin)**

**1 dl olive oil**

**1 dl of white wine**

**3 onions**

**3 garlic cloves**

**6 tomatoes**

**1 green pepper**

**fresh coriander**

**salt**

**pepper**

**paprika powder (spice)**

**1 bay leaf**

**Salad:**

**green leafs (spinach, lettuce, etc)**

**tomatoes and/or other vegetables**

**olive oil**

**vinegar**

#### **PREPARATIONS:**

1. *Cut the fish/chicken into small pieces.*
2. *Peel the onions and potatoes and slice them.*
3. *Peel and slice the garlic cloves.*
4. *Wash the tomatoes and green pepper and slice them.*
5. *Cover the bottom of a pan with olive oil and place the ingredients in layers: onions, potatoes, tomatoes, cod/chicken, coriander, garlic.*
6. *Season with salt, pepper, paprika powder and bay leaf.*
7. *Pour the white wine and remainder olive oil over the ingredients. Cover the pan with the lid and cook in medium heat until the potatoes are cooked through.*
8. *Serve with a green salad.*