

# Olla podrida



## Provincia

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Burgos

## Ingredients

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(for 4 people)

- 300 g of pinto beans.
- 1 foot of pork.
- 50 g of bacon.
- 1 chorizo.
- 1 morcilla -blood sausage- of Burgos (small).
- Water, paprika and salt.

For the filling:

- 2 eggs.
- 1/4 tablespoon of minced parsley.
- 1 minced clove garlic.
- Breadcrumbs.
- Olive oil and salt.

## Preparation method

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Put in cold water the beans to soak the night before. Change the water and boil them with the foot of pork, the bacon, and the chorizo. Let them simmer 2 hours (until tender). Once cooked, add the paprika. Cut the morcilla (blood sausage) into slices, coat them in flour, and fry in a little oil and add them to the beans.

For the preparation of the filling, beat the eggs and add the parsley, the garlic and the breadcrumbs. Make light dough and fry it as if it was an omelet. Cut it into pieces.

To finish, add the pieces of the filling to the beans and let it simmer about 10 minutes.