



○ Callos from Madrid - Litoral



3.25 €
4.12 USD

The callos are tripes. In the Castilla la Mancha area we will find very tasty callos. And the recipe is very simple, black blood sausage (morcilla), spicy sausage (chorizo) and a delicious white wine sauce. An ideal meal to serve as a "tapa". The quality and the authentic ingredients are the basis for the coastline dishes. You will find a lot of fibre in these meals thanks to the vegetables. The result is a tasty meal, home made, and very nutritious.

Can 380 gr.

3 ways to prepare the lentils:

*Open the can and double boil it for 15 minutes.

*Pour the contents in a pan and warm up softly for 10 minutes.

*Microwave: pour the contents in a non metallic container and warm between 3 and 5 minutes, depending on the microwave power.