

Chorizo & Chickpea Stew



4 large chorizo cooking sausages, cut into thick slices

1 red onion, sliced

2 garlic cloves, sliced

1 tsp hot smoked paprika

1 tsp dried oregano

1 chicken or vegetable stock cube/stock pot

400g can chopped tomatoes

400g can chickpeas, drained

1 handful chopped flat leaf parsley

Crumbled feta cheese to serve

Fry the onion and garlic in olive oil until beginning to soften. Add the chorizo and fry until beginning to crisp up.

Add tomatoes, paprika, oregano, chickpeas, stock cube and 250ml water and simmer until the chickpeas are tender and the sauce has thickened.

Serve with the chopped parsley, crumbled feta cheese and a drizzle of sherry vinegar.