

Chorizo and Chickpeas

Printed from Chickpea Recipes at <http://www.chickpearecipes.co.uk/>

Chorizo combines with chopped tomatoes, Savoy cabbage, chilli flakes and chickpeas to create a warm, comforting dinner suitable for all occasions. Serve with a chunk of warm crusty bread and a dollop of creme fraiche for a filling, warming meal.

Ingredients:

400g tin chopped tomatoes
140g wedge Savoy cabbage
410g tin chickpeas, drained
110g chorizo
1 chicken stock cube
1 tinful water
Pinch dried chilli flakes
Pinch dried herbs

Directions:

1. Put a saucepan onto the heat and pour in the tomatoes and the water. Sprinkle in the stock cube and stir well.
2. While the tomatoes heat through, roughly chop the chorizo into chunks and finely shred the cabbage.
3. Stir the chorizo, cabbage, chickpeas, chilli flakes and herbs into the tomatoes and simmer for around seven minutes, until the cabbage is completely tender.

Author: Laura Young