

GLUTEN-FREE (IF GF CHORIZO IS USED)
SERVES 6

Chorizo & Chicken Soup

TWO GOOD

This soup is so thick and chunky it's almost a stew. We put it on our menu as a 'stoup' but many people found this confusing! Once you've let the flavours mingle for a couple of hours the potato soaks up a lot of the liquid, leaving you with a very satisfying main meal, whatever you want to call it. Round it out with some buttered crusty bread.

Heat the olive oil in a large heavy-based saucepan over medium-high heat, add the onion, celery and carrot and cook for 6–8 minutes or until softened. Add the chorizo and garlic and cook, stirring, for 2–3 minutes or until fragrant. Add the paprika and chicken and cook for 6–8 minutes or until the chicken is nicely browned.

Add the tomatoes, capsicum, potato and stock and bring to the boil. Reduce the heat to medium and simmer for 15 minutes or until the chicken and potato are cooked through. The texture of the finished soup should be like a thick stew. Taste and season with salt and pepper if needed.

Ladle the soup into bowls and scatter over the parsley.

60 ml (¼ cup) olive oil

1 large brown onion,
coarsely chopped

3 celery stalks, coarsely chopped

3 carrots, coarsely chopped

200 g dried or semi-cured chorizo,
peeled and thinly sliced

3 garlic cloves, finely chopped

1 tablespoon smoked paprika

375 g chicken thigh fillets,
cut into 3 cm cubes

1 x 400 g tin chopped tomatoes

2 red capsicums, seeded and diced

625 g chat potatoes, quartered

750 ml (3 cups) chicken stock
(see page 199)

sea salt and freshly ground
black pepper

chopped flat-leaf parsley, to serve



This recipe was brought to you by The Two Good Co.
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