

# Spanish capsicum, cherry tomato & chorizo soup



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Preparation 15 mins | Cooking 45 mins | Serves 4

1½ tbs olive oil  
1 chorizo sausage, diced  
1 red onion, finely chopped  
3 garlic cloves, finely chopped  
1 small Jalapeno chilli, halved lengthways and chopped + extra to serve  
1 red capsicum, deseeded and finely diced  
500g cherry tomatoes, chopped  
4 cups chicken or vegetable stock  
400g can red kidney beans, rinsed and drained  
1 large ripe avocado  
1 tbs lime or lemon juice  
1 cup coriander leaves, chopped + extra leaves to serve  
Sour cream, lime or lemon wedges and warmed tortillas, to serve

**STEP 1** Heat 2 tsp oil in a large saucepan over medium-high heat. Add chorizo and cook, stirring occasionally, for 3-4 minutes until golden. Transfer to a plate lined with paper towel. Set aside.

**STEP 2** Heat remaining 1 tbs oil in the pan over medium-high heat. Add onion, garlic and chilli and cook, stirring occasionally, for 3-4 minutes until onion is soft. Add capsicum and cook for 3 minutes. Stir in tomatoes and cook for 2 minutes. Add stock, cover and bring to the boil. Add beans. Reduce heat and simmer for 25-30 minutes or until vegetables are tender.

**STEP 3** Meanwhile, peel, deseed and chop avocado. Place into a bowl. Add lime juice and season with salt and pepper. Gently toss to combine. Set aside.

**STEP 4** Add chorizo and coriander to soup. Ladle soup into serving bowls. Serve with extra coriander leaves and jalapeno chilli, sour cream, lime wedges and tortillas.