

Chorizo Stew for Two



Ingredients

Vegetable oil

1 onion, peeled and chopped

1 clove garlic, peeled and crushed

1 pepper - deseeded and diced

1 celery stick diced

1 piece of chorizo about the size of a small sausage
(papery skin removed and diced)

1 tbsp tomato puree

1 can chopped tomatoes

5 fl oz vegetable stock [it's the green oxo cube Ron!]

Salt and ground pepper

1 can beans - red beans, butter beans - whatever is cheapest

crusty bread to serve

Method

1. Heat oil in large saucepan, add the onion and celery and cook until soft.
2. Add the pepper and garlic to the pan and cook until soft.
3. Stir in tomatoes, stock and the chorizo sausage - bring to boil.
4. Cover and simmer for 15 mins.
5. Add the beans to the saucepan and cook for further 5 mins.
6. Serve with crusty bread.