

Chorizo Soup ~ serves 4

Ingredients:

8oz Chorizo sausage, skin removed

3tbsp Olive Oil

2 Red Onions, peeled and minced

2 Garlic cloves, peeled and very finely sliced

few Thyme sprigs

2 x 14oz Cans Lima Beans, Drained and rinsed

Sea Salt and Black Pepper

Squeeze of Lemon Juice

Large handful of Italian Parsley, roughly chopped

Chop the Chorizo into small bite-size pieces. put the kettle on to boil.

Heat the Olive oil in a heavy pan and add the onions, garlic, and thyme. Cook, stirring, for 2 minutes, then add the chorizo. Stir over high heat for a few minutes until the oil has taken on a reddish-golden hue from the chorizo.

Tip in the lima beans and pour in just enough boiling water to cover them. Bring to simmer and cook gently for about 10 minutes.

Season generously with salt and pepper and add a squeeze of lemon juice.

Scatter over the chopped parsley and ladle the soup into warm bowls to serve.