

Here is a recipe using chorizo:

Ingredients:

1. 500g of Chorizo
2. 1 large onion
3. 2 cloves of garlic
4. 1 tin of chopped tomatoes
5. 1 tin of kidney beans
6. 1 tin of pinto beans
7. 1 tin of black beans
8. 1 tablespoon of paprika
9. 1 teaspoon of cumin
10. 1 teaspoon of cayenne pepper

Steps:

1. Preheat the oven to 180C/350F.
2. In a large frying pan, heat 1 tablespoon of olive oil over a medium heat.
3. Add the chorizo and cook for 5-10 minutes until browned.
4. Add the onion and cook for a further 5 minutes until softened.
5. Add the garlic, paprika, cumin and cayenne pepper and cook for 1 minute.
6. Add the chopped tomatoes, kidney beans, pinto beans and black beans.
7. Stir well, then transfer the mixture to a casserole dish.
8. Bake for 30-40 minutes until bubbling and cooked through.
9. Serve with a side of rice or tortillas.