



## A Recipe For Chorizo, potato, sphach soup

### Ingredients

2 big onions, chopped fine

4 clover garlic, crushed

4tbs olive oil

6 big potatoes, peeled & diced

1 1/2 L veggie stock

300g chorizo, chopped into small chunks

big bunch sphach

2 bay leaves

smoked paprika / olive oil (to serve)

good bread to serve

1. In big pan, sweat onion & garlic for 5 mins until transparent
2. Add in sausage & continue sweating
3. Add stock & bay leaves
4. Add potatoes to absorb flavour
5. cook until potatoes are soft 12-15 min
6. chop spinach real fine & blanch for 1 min, drain
7. Mash potatoes to make thick chowder
8. Add spinach, simmer for couple of mins
9. Mix paprika & olive oil. serve on top in sep. bowls

Preparation Time

Serves