

Green Lentil Soup with Chorizo Sausage

Ingredients: (serves 6)

1 onion
2 cloves of garlic
1 leek
1 green pepper
1 tomato
1 small raw chorizo sausage
Salt, pepper, bay leaf
3 tablespoons olive oil
2 cups of green lentils
1 large potato
1 chicken stock cube
1 ½ litre cold water

Method:

1. Wash, peel and chop the vegetables into small pieces.
2. Place the chopped vegetables in a large saucepan with the green lentils, stock cube, salt, pepper, bay leaf and cold water.
3. Add olive oil and chorizo sausage, cut into thick slices and bring to the boil.
4. Cook for about 30-40minutes until lentils are very soft and stock thickens.
5. Serve with nice crusty bread.