

## Sausage, Chorizo & chickpea stew



400g tinned chickpeas (rinsed and drained)  
3 medium onions  
2tbsp olive oil  
4 cloves of garlic  
2 carrots  
2tsp smoked paprika  
500g passata or chopped tomatoes  
500ml water  
500g Lincolnshire sausage  
260g cooking chorizo

- Peel and rough chop the onions fry over a moderate heat in a heavy based casserole dish
- Cook the Lincolnshire sausage for 10 mins or so in a hot oven
- Peel and finely slice the garlic add to pan
- Peel carrots and cut into chunks add to onions & garlic leave until the onions are soft & and gold
- Stir in the tomatoes paprika chickpeas & water
- Tuck in the Lincolnshire sausage and chorizo
- Season and bring to the boil, cover and simmer for 45 mins
- Stir occasionally
- If you want a more intense Smokey flavour remove lid and pop in a 180c oven until crusted

This is based around a Nigel Slater recipe from The Observer Magazine 14.01.07 I've made it so many times it's a real winter warmer, serve with crusty bread.

Jacki Harrison-Stanley