

Sweet Potato and Chorizo Soup

Ingredients

- 2 carrots
- 2 celery stalks
- 2 medium onions
- 2 cloves garlic
- 7oz chorizo sausage
- 2lb sweet potatoes
- 2 pints chicken stock
- 1 tsp curry powder
- Salt, pepper & parsley
- fresh chillies
- Olive oil

Method

1. Slice carrots and celery
2. Chop onions
3. Slice garlic
4. Peel & chop potatoes
5. Slice chorizo
6. Fry all these ingredients gently in a little oil
7. Add broth, chopped parsley & seasoning (including curry powder)
8. Cook on low heat for 20 minutes
9. Blend and add chopped chillies to taste