

Pancetta, Chorizo & Chickpea Soup

A good old hearty bowl of soup, perfect on a cold and wet day.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Ingredients

- 100 g of chorizo, diced.
- 100 g of smoked diced pancetta.
- 2 sprigs of fresh rosemary, roughly chopped.
- 1 small carrot, diced.
- 1 potato, peeled and diced.
- 1 stick of celery, roughly sliced.
- 1 tbsp of flour.
- 500 ml of chicken stock.
- 2 handfuls of sliced curly kale.
- 200 g chickpeas.

Method

- Into a large pot pour in a good drizzle of oil. Followed by the chorizo, pancetta, carrots, potatoes, celery, the rosemary and season. Cook over a medium heat for 10 minutes.
- Mix in the flour and cook out for a couple of minutes. Then pour in the stock and bring to a boil.
- Leave the soup to simmer away over a low light for 10 minutes or till the veg is soft.
- Next, add the chickpeas along with the kale. Give that a couple of minutes so the peas warm-up and the kale wilts. Divide between 2 bowls and finish of with a drizzle of extra-virgin olive oil.