



Chorizo and Potato Stew

Chelsea Goodwin



Serves 6+



Prep: 10 minutes

Cook: 20 minutes

INGREDIENTS

- 2-3 chorizo sausages, sliced
- 2 brown onions, diced
- 6 cloves garlic, crushed
- 1 kg potatoes, peeled and chopped into 2–3 cm cubes
- 2 tablespoons olive oil
- 1½ tablespoons paprika
- 1 teaspoon dried oregano
- ½ teaspoon dried chilli flakes
- 3 tablespoons tomato paste
- 8 cups (2 litres) chicken stock
- ½ bunch silverbeet, leaves and stems sliced
- 2 x 400 g tins chickpeas, rinsed and drained

To serve:

- 2 tablespoons finely chopped flat-leaf parsley
- juice of ½ lemon
- 50 g feta, crumbled (optional)
- crusty bread (optional)

DIRECTIONS

PREP

1. Halve the chorizo sausages lengthways, then cut into 1 cm slices.
2. Dice the onions and crush the garlic.
3. Peel the potatoes and chop into 2–3 cm cubes.
4. Finely chop the parsley.
5. Trim the ends and slice the silverbeet stems (below the leaves) into thin crescents. Gently tear the leaves away from the stems and slice the leaves into very thin shreds, discarding that part of the stem. Note: To save time, this can be done at the end of step 3, while the stew is cooking.

COOK

1. Heat 1 tablespoon olive oil in a large pot over medium-high heat. Add the chorizo and cook, stirring, for a couple of minutes or until lightly browned on both sides.
2. Reduce the heat to medium, add another tablespoon of oil, and then add the onion and garlic. Cook, stirring, for a couple of minutes or until starting to soften, then add the paprika, oregano, chilli flakes and tomato paste and stir for 30 seconds.



Afternoons

with Joel Rheinberger

on 936AM and the ABC listen app





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3. Add the chicken stock and the potatoes, increase the heat to high and keep an eye on the pan as it comes to the boil. Reduce the heat to medium-low and let it simmer, partially covered, for about 10 minutes, or until the potatoes are almost tender.
4. Add the chickpeas and the silverbeet leaves and stems to the pot. Season with salt and pepper, to your taste. If you feel the stew needs more liquid, add more stock or water.
5. Cook for a few more minutes, to wilt the silverbeet leaves, cook the stems and heat the chickpeas. Check the potato is tender, then ladle the stew into bowls. Drizzle with lemon juice and top with parsley and feta (if using). Good on its own, or with crusty bread.



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