

Sweet Potato and Chorizo

Ingredients

800 g sweet potato chopped
2 carrots, chopped
2 green peppers, chopped
2 garlic cloves, chopped
1 tsp chilli powder
2 l stock
2 red onions, chopped
200 g chorizo sausage, chopped
1 tsp curry powder
Salt and freshly ground black pepper to taste

Method

- 1 Heat a large, deep pan on a low heat and add the onions, garlic, carrots, peppers and chorizo and the curry and chilli powder to a large pan and fry gently for 10 minutes.
- 2 Once cooked add the sweet potato, stock and salt and pepper and simmer for 15 minutes.
- 3 Blend everything then serve.