



Chicken, Chorizo and Greens Soup

(makes 4 servings)

Only thing i can say about this soup is that you really have to make it - it's top dollar!

Ingredients

1 large chicken portion (with leg and breast, skin on) **or** 2 chicken thighs and 2 chicken breasts, skin on - you can use ready-cooked chicken if time is tight
100g chorizo, finely sliced
1 tablespoon light olive oil
1 onion, peeled and finely chopped/sliced
2 cloves garlic, peeled and crushed
1 teaspoon sea salt
2 medium floury potatoes, peeled and diced
750mls chicken stock
1 head spring greens, cleaned, white cores removed and roughly chopped or two thirds of a bag ready-chopped spring greens
Sea salt and freshly ground black pepper
Extra virgin olive oil
Parmesan or Pecorino cheese (optional)

Method

Roast the chicken in the middle of a medium to hot oven until the skins are crisp and the flesh is cooked through then set aside, covered to cool slightly.

Very gently sauté the chorizo in a dry soup pot until the oils are released and the chorizo is crisp but not dried out. Remove the chorizo from the pot with a slotted spoon and set aside on kitchen paper to absorb any extra oils.

Add the light olive oil to the oils that have been released from the chorizo and warm through before adding the onion, garlic and salt. Cover and leave to sauté over a very low heat for 20-30 minutes (the longer the better) without browning until the onions are soft. This method brings out the delicious juices of the onions and garlic.

Add the potatoes and half the stock, bring to the boil, turn the heat down to low, cover and simmer for about 10-15 minutes or until the potatoes are cooked through (bite into one to make sure - hard potato is horrible!)

Add the greens and the rest of the stock to the pot and continue simmering for 5-10 minutes or until the greens are just cooked through but still have a bit of bite.

Meanwhile, remove the skin from the chicken and dice, slice or shred the flesh before adding to the pot along with the chorizo. The liquid should just cover the ingredients so you may need to add a little boiling water.

Keep simmering over a low heat until everything is piping hot, check the seasoning and gently mash the soup with a potato masher until some of the potato and chorizo are slightly mushy - or to your desired consistency.

If the soup is slightly too thick for your liking or you have left it in the fridge overnight, you may wish to add more stock or water.

Serve with a good drizzle of extra virgin olive oil and a generous grating of Parmesan or Pecorino cheese.