



Red Pepper, Tomato and Chorizo Soup

(makes 4 servings)

Tomato and red pepper always sit very comfortably together but when you roast them, marry them with beans, balsamic vinegar, spicy chorizo and a handful of pungent herbs, the combination of flavours is pretty spectacular.

Ingredients

1 red onion, skin on, quartered
2 long sweet red peppers, de-seeded and halved lengthways
4 fresh plum tomatoes, halved
2 garlic cloves, unpeeled
500mls chicken or vegetable stock
Sea salt and freshly ground black pepper
400g can red kidney or cannelloni beans, drained and rinsed
100g chorizo/smoked sausage, chopped
2 teaspoons balsamic vinegar
15g fresh basil or parsley leaves, roughly chopped

Method

Preheat the grill to high. Arrange the onion, peppers and tomatoes on a baking sheet, cut sides down with the garlic cloves.

Grill the vegetables for 6-8 minutes or until the skins are beginning to blacken. Remove the skins from the onion, peppers and tomatoes and squeeze the garlic flesh from the skins.

Chop half the vegetables into small chunks and set aside and put the remainder into a blender with the garlic flesh and stock. Process until smooth, then place in a soup pot with the chopped vegetables.

Season with salt and pepper and heat the soup through until just boiling, stirring occasionally before reducing the heat, adding the beans, chorizo and balsamic vinegar, covering and simmering gently for 5-7 minutes or until the chorizo is cooked through.

Toss in the basil/parsley and serve.

NB: If you are in a rush, it also works well if you skin/peel and chop all the vegetables and sauté them in 1 tablespoon of light olive oil instead of roasting.