



## ALSO WORKS A TREAT WITH...

Finely chopped celery in place of the onion

## RAISE YOUR GAME BY...

Cooking a mix of different lentils from scratch for even more flavour and texure







## MEXICAN LENTIL AND CHORIZO SOUP

Lunch is the main meal of the day in Mexico, and in formal restaurants will often start with a bowl of soup (perhaps a legacy of the Spanish colonial period). Lentils and pork also play a big part in Mexican cuisine thanks to the Spanish, and they combine here in a nourishing soup - Spanish ingredients with a Mexican twist!

Prep	Cook
45 mins	50 mins
Heat	Serves
((000	4
11000	with sides

50g **chorizo** - finely chopped

4 tomatoes - finely chopped

1 **pepper** (any colour) - finely chopped

2 onions - finely chopped

1 clove of garlic - finely chopped

1 lime

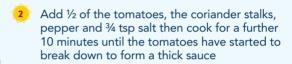
30g **bunch of coriander** - leaves and stalks separated and finely chopped

50g **cheddar cheese** - coarsely grated

 $2 \times 400 g$  tins of lentils (any type) - including all the liquid from the tins

1 large **tortilla** or **wrap** - cut into small bite-size triangles





Add the lentils, (including all the liquid from the tins), 1 tsp <u>ANCHO BLEND</u>, 2 tsp <u>ORÉGANO BLEND</u> and 750ml water then cook for 30 minutes or until the soup has thickened slightly

Preheat the grill now

Mix the remaining onion with the juice of ½ the lime and a pinch of salt then leave to marinate for 10 minutes

6 Mix the remaining tomatoes and the coriander leaves into the marinated onion to make a salsa

Place the tortilla triangles on a baking tray, sprinkle with the cheese then grill for 2 minutes or until golden brown and bubbling

To serve, stir the juice of the remaining ½ lime into the soup, place the cheesy tortillas on top and add a spoonful of the tomato salsa





**ANCHO BLEND** 

2 tsp



**ORÉGANO BLEND**