

# MEXICAN LENTIL AND CHORIZO SOUP



**EXTRAS**  
**#10**

## 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 texture



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# 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 45 mins	Cook 50 mins
Heat 	Serves 4 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 x 400g **tins of lentils** (any type) - including all the liquid from the tins  
1 large **tortilla** or **wrap** - cut into small bite-size triangles

1 tsp



**ANCHO BLEND**

2 tsp



**ORÉGANO BLEND**

1 Fry the chorizo,  $\frac{3}{4}$  of the onion and the garlic in 2 tbsp oil for 5 minutes or until the onion is soft and translucent

2 Add  $\frac{1}{2}$  of the tomatoes, the coriander stalks, pepper and  $\frac{3}{4}$  tsp salt then cook for a further 10 minutes until the tomatoes have started to break down to form a thick sauce

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

4 Preheat the grill now

5 Mix the remaining onion with the juice of  $\frac{1}{2}$  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

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

8 To serve, stir the juice of the remaining  $\frac{1}{2}$  lime into the soup, place the cheesy tortillas on top and add a spoonful of the tomato salsa