

Ingredients

- 1 tsp extra virgin olive oil
- 1 chorizo, thinly sliced
- 1 red onion, finely chopped
- 1 tsp mild paprika
- 1 tbsp tomato paste
- 500g desiree potatoes,
peeled, roughly chopped
- 1 red capsicum, chopped
- 125g can corn kernels,
drained, rinsed
- 1 tomato, chopped
- 1 litre Massel salt reduced
chicken style liquid stock
- 1/3 cup chopped fresh flat-
leaf parsley leaves
- 1/4 tsp dried chilli akes
- Crusty bread, to serve
- Fresh flat-leaf parsley
leaves, to serve



Directions

Step 1

- Heat oil in a large saucepan over medium-high heat.
- Add chorizo.
- Cook, stirring, for 3 minutes or until browned.
- Add onion.
- Cook, stirring, for 5 minutes or until softened.
- Add paprika and tomato paste.
- Cook, stirring, for 1 minute or until well combined.

Step 2

- Add potato, capsicum, corn, tomato and stock.
- Bring to the boil.
- Reduce heat to low.
- Simmer, covered, for 15 to 20 minutes or until potato is tender.
- Stir in parsley.
- Season with salt and pepper.

Step 3

- Ladle soup among serving bowls.
- Sprinkle with chilli and extra parsley.
- Serve with crusty bread.

