









Chorizo Soup

A hearty and flavorful soup perfect for a chilly evening. This recipe combines savory spices with tender vegetables and beans for a satisfying and warming meal.

 Dinner

 Soup

 Prep Time	 Cook Time	 Servings
20 Minutes	35 Minutes	Six Person
 Difficulty	 Diet	 Ingredients
Easy	Non Veg	15

Directions

- Heat a drizzle of avocado oil in a large soup pot over medium heat. Add the turkey chorizo, breaking it into small pieces with a wooden spoon. Cook for about 5-7 minutes until browned and cooked through.
- Add the sliced leeks to the pot. Sprinkle with a pinch of salt and pepper, and sauté for 3-5 minutes until softened.
- Stir in the garlic, ground cumin, chili powder, and smoked paprika. Cook for 1-2 minutes until the spices are fragrant.
- Add the diced sweet potato, stirring to combine with the other ingredients. Cook for 3-4 minutes, allowing the sweet potato to soften slightly.
- Add the drained, fire-roasted tomatoes and navy beans to the pot, stirring everything together.
- Pour in the chicken stock, stirring to combine. Bring the soup to a boil, then reduce the heat to a gentle simmer. Cover the pot and let the soup cook for 20-25 minutes, or until the sweet potato is tender.
- Stir in the baby spinach leaves and let them wilt into the soup for 2-3 minutes.
- Taste the soup and adjust seasoning with salt and pepper as needed.
- Ladle the soup into bowls and garnish with fresh chopped cilantro before serving.

Ingredients

Name	Measurement	Quantity	Notes
Leeks	Large	2	White part only, cleaned, quartered, and sliced
Avocado oil	Other	1	
Diced tomatoes	Can	1	Fire-roasted, drained of juice

Name	Measurement	Quantity	Notes
Salt	Pinch	1	
Chili powder	Teaspoons	0.5	
Chicken Stock	Cups	6	
Baby spinach	Cups	1	
Navy beans	Can	2	Organic, drained and rinsed
Smoked Paprika	Teaspoons	0.5	
Garlic	Other	6	Pressed through a garlic press
Sweet potato	Large	1	Peeled and diced small
Cilantro	Tablespoons	1	Fresh, chopped
Ground cumin	Teaspoons	0.5	
Turkey chorizo	Other	1	Mexican style, plastic casing removed
Black pepper	Pinch	1	