



BLENDERS

CHICKPEA AND CHORIZO HOT POT

This hearty, allergen-free chickpea and chorizo hot pot is packed with smoky, vibrant flavours and nourishing ingredients. It's a perfect choice for those with dietary restrictions, delivering a wholesome meal that's free from common allergens without compromising on taste.



PREP TIME
10 MIN



COOK TIME
20 MIN



SERVINGS
4

Ingredients

- 1 tbsp olive oil
- 2 garlic cloves, crushed
- 2 thyme sprigs
- 1 tbsp smoked paprika
- 200g gluten-free chorizo ring, thinly sliced
- 400ml tin chopped tomatoes
- 1 tbsp sherry vinegar
- 600g cherry tomatoes, halved
- 200g jar roasted red peppers, drained and cut into strips
- 100g spinach
- 400g tin chickpeas, drained and rinsed
- 1 tbsp Blenders Allergen Free Vegetable Bouillon

Allergens

Contains no allergens

Method

1. Heat olive oil in a large frying pan over medium heat. Add garlic, thyme, and smoked paprika, stirring until fragrant.
2. Stir in the sliced gluten-free chorizo and cook until it releases its oils. Add the sherry vinegar, allowing it to bubble for 1 minute.
3. Add the cherry tomatoes, roasted red peppers, spinach, and chickpeas. Dissolve the bouillon in 100ml of water and pour it into the pan.
4. Bring to a boil, then reduce the heat and simmer for 15 minutes, stirring occasionally, until the cherry tomatoes soften and the sauce thickens.
5. Season with salt and pepper to taste. Serve hot with sourdough bread for dipping.

