



Chorizo and Chicken Stew

1 tablespoon olive oil
1 pound fresh chorizo, casing removed, cut into nuggets
1 small onion, diced
½ red pepper, seeded and diced
2 cloves garlic, crushed
1 tablespoon Mexican spice mix
1 tablespoon tomato paste
1 cup chicken stock
½ cup prepared salsa
2 cups diced roasted chicken
Sea salt and freshly ground pepper

1 cup shredded cabbage
Fresh lime juice

Shredded cheddar cheese

- Add oil to a heavy Dutch oven and bring to medium heat.
- Cook the chorizo until light golden brown.
- Add the onions and peppers and cook, stirring occasionally, until golden brown.
- Add the garlic and spice mix; cook 1 minute more.
- Stir in tomato paste; cook 30 seconds.
- Add the chicken stock and salsa; bring to a simmer and cook until flavors combine, about 10 to 15 minutes.
- Stir in the roasted chicken; cook until heated through.
- Mix cabbage and lime juice; season with salt and pepper. Let stand 15 minutes.
- Serve stew topped with cabbage and cheese.