# Chickpeas with chorizo and silverbeet

## Ingredients

- 2 teaspoons olive oil
- 2 chorizo sausages, sliced (see note)
- 1 onion, halved, thinly sliced
- 2 garlic cloves, crushed
- 2 x 400g cans diced Italian tomatoes
- 1 teaspoon dried mixed herbs
- 1 teaspoon ground paprika
- 2 x 400g cans chickpeas, rinsed, drained
- 1/2 bunch silverbeet, stalks removed, shredded

## Equipment

- knives
- chopping boards
- frying pan
- measuring spoons

## What to do

1. Heat oil in a large, deep frying pan or saucepan over medium heat. Add chorizo and cook, stirring often, for 5 minutes or until crisp. Transfer to a bowl.

2. Add onion to pan and cook for 5 minutes or until soft and light golden. Add garlic and cook for 1 minute.

3. Add tomatoes, mixed herbs, paprika, chickpeas and chorizo. Bring mixture to the boil. Reduce heat to medium-low and simmer for 5 minutes.

4. Add silverbeet to pan and cook, stirring, until wilted. Season with salt, pepper and a good pinch of sugar.