

Quick Chorizo and Chickpea Stew

Brimming with more flavor than a stew that takes 10 minutes of attention really deserves, this hearty concoction was my favorite meal from our recent trip to Spain. I used bulk chorizo, but sliced (sausage-style) chorizo would work well also (and was what we ate in Spain). Homemade chicken stock is important here—use yours, if you have some.

Serve the stew as is, or try ladling it over sautéed greens, such as kale or chard, or over leftover rice.

TIME: 10 minutes prep time

MAKES: 4 servings

1 1/4 cup dried chickpeas

6 cups good chicken stock

3/4 pound chorizo (bulk or in casings, thinly sliced)

1/2 teaspoon smoked Spanish paprika (*Pimenton de la Vera*)

Salt and freshly ground pepper

Bring the chickpeas and 4 cups of the stock to a boil in a soup pot. Cover, remove from heat, and let sit for 1 hour.

Preheat a large skillet over medium-high heat. Crumble the chorizo into the pan (or add the sliced chorizo) and cook, stirring and breaking into bite-sized pieces after the first 5 minutes, until cooked through, about 10 minutes. Transfer meat to the pan with the chickpeas, stir in the paprika and the remaining 2 cups stock, and season with salt and pepper. Simmer for 1 hour, until the beans are soft.

Season to taste, and serve hot.