

Chickpeas with chorizo and silverbeet

<p>Ingredients</p> <ul style="list-style-type: none">• 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	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• frying pan• measuring spoons
<p>What to do</p> <ol style="list-style-type: none">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.	