



Chorizo and Chick Peas

From

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Ingredients:

- 1/2 Cup - Goya olive oil
- 1 Large onion, finely chopped
- 1 small green pepper, seeded & chopped
- 1/2 Teaspoon - Goya Minced Garlic
- 2 Goya cans chick-peas drained
- 3 Goya chorizos - Sliced
- 2 Tablespoons chopped fresh parsley
- 1/2 Cup tomato sauce

Instructions

- In a large skillet over low heat, heat the oil until fragrant, then add the onion, bell pepper & garlic stirring until tender.
- Add the tomatoes and cook until heated through, about 5 minutes.
- Add the chick-peas, chorizo, reduce heat to low, cover and cook, about 25 minutes.
- Garnish with parsley and serve hot.