**Chorizo and pasta broth**

**Ingredients**

* 75g Chorizo sausage
* 75g onion
* 1 Celery stick
* 1 Garlic clove
* 1 Tomato
* 2.5ml Olive oil
* 5ml Thyme leaves, chopped
* 2.5ml paprika
* 200ml chicken stock
* 50g Pasta shells
* Seasoning

**Method**

1. Cut the chorizo into small, even sized pieces, the onion and celery into small dice, finely chop the garlic and dice the tomatoes.
2. Heat the olive oil in a large pan over a medium heat and cook the chorizo sausage for 3-4 minutes until crisp. Drain on paper towels.
3. Reduce the heat to low, add the onion and celery to the pan and season well.
4. Cook, stirring occasionally, for 6-7 minutes until softened. Add the garlic, thyme and paprika and cook, stirring for 1-2 minutes until fragrant.
5. Add the tomatoes and cook for another minute,
6. Return the chorizo to the pan with the stock and bring to the boil, then reduce the heat and simmer, stirring occasionally, for 10 minutes.
7. Add the pasta and cook for another 10-12 minutes.
8. Strain, check the seasoning and serve.