Chickpeas with Colombian Chorizo



Ingredients:



2 links RICA Sausage Colombiano



1 can RICA Chickpeas drained



2 tbsp Onion, finely chopped

2 tbsp Green bell pepper, chopped

2 tbsp Red tomato, chopped



1 can RICA Sweet Corn



3 tbsp Tomato sauce

1 tsp Vegetable oil

To taste Salt and black pepper

1/2 cup Potato sticks

Step by Step

1. Slice the RICA Sausage Colombiano into thin rounds.



2. Heat the oil in a large skillet over medium heat. Add the onion and sauté for 2 minutes, until translucent.



3 Add the green bell pepper and tomato, cook for 2 minutes. Add the chorizo slices and heat for 3 minutes, stir occasionally.



4 Add the tomato sauce. Mix until the ingredients are evenly coated.



5 Add the drained RICA Chickpeas and cook for 4 to 5 minutes, until gently bubbling, fully heated and well combined. Season to taste.



6 Serve hot with RICA Sweet Corn and optional potato sticks.



Traditional flavor in every bite!

Rica Rondo