

Black-eyed-pea and Mexican chorizo soup

Yield: 8 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/homemade-italian-chorizo-recipe>

Ingredients:

- 1 teaspoon vegetable oil
- 1 pound mexican chorizo removed from casing and crumbled
- 1/2 yellow onion medium, chopped
- 4 cloves garlic chopped
- 15 ounces fire roasted tomatoes canned diced, drained
- 2 chipotle chiles canned
- 1/2 teaspoon ground cumin
- 1/2 teaspoon oregano
- 1/4 teaspoon ground allspice
- 6 cups black-eyed peas cooked, in liquid or three 15-ounce cans of black-eyed peas
- 4 cups chicken broth
- 1/4 cup chopped cilantro plus more for garnishing
- 2 cups pepper jack shredded, 8 ounces
- 1/2 cup tortilla chips finely crushed
- 2 tablespoons lime juice plus lime wedges for garnishing
- salt
- black pepper
- sour cream for garnishing, optional

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 75 milligrams
4. Fat: 34 grams
5. Fiber: 2 grams
6. Protein: 40 grams
7. SaturatedFat: 14 grams

8. Sodium: 1080 milligrams

9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Black-eyed-pea and Mexican chorizo soup above. You can see more 19 homemade italian chorizo recipe Cook up something special! to get more great cooking ideas.