

SPANISH BEAN SOUP WITH GOOSE CHORIZO

A hearty, deeply satisfying, bowl of homegrown North Dakota vegetables and spicy Canada Goose chorizo.



INGREDIENTS

12 ounces bacon	4 large potatoes, diced
1 yellow onion, diced	3 quarts chicken broth
2 carrots, diced	2 packets Sazón GOYA® seasoning
1 ½ pounds Canada Goose chorizo	1 teaspoon smoked paprika
2 - 15.5 ounce cans garbanzo beans	1 teaspoon salt

DIRECTIONS

1. Lay the strips of bacon in the bottom of a cold 6-quart Dutch oven. Raise the heat to medium and cook for 5 minutes. Remove bacon and set aside on a large plate.
2. Add the onion, carrots, and chorizo to the Dutch oven and sauté in the bacon grease for 5 minutes.
3. Add beans with liquid, potatoes, chicken broth, GOYA® seasoning, paprika, and salt. Stir to combine. Bring mixture to a boil and cook on high for 5 minutes.
4. Turn heat down to low and simmer for 45 minutes, stirring occasionally.
5. Serve hot in soup bowls with Cuban or French bread.



BROUGHT TO YOU BY



Agriculture Commissioner
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