

**Instructions**

*Heat fry pan, add olive oil, add chopped onion and garlic, Fry for two minutes. Add sausages or chorizo and cook two minutes more. Add potatoes, beer or whatever, spices and tomatoes, cook lid-on for 10 minutes, stir in chick peas and cook 10 minutes more. Stir in the greens, cook 3 minutes and serve with a dollop of sour cream. This is really tasty the second day.*

**Recipe Details**

<b>Ingredient</b>	<b>Quantity</b>	<b>Comments</b>
Olive oil	2 Tbsp	
Onions	1 - chopped coarse	
Garlic	4 cloves - peeled not chopped	
sausage	2 - sliced finger thick	or 1 Mexican chorizo (like ground beef)
Tomato	1 large chopped	or small can diced or 6 squeezes tomato paste
Pepper	lots of fresh ground	
Potato	3 - cut into bite size chunks	
beer	1 bottle	or 2 soup cubes dissolve in water
Paprika	1 tsp	or pepper flakes or hot sauce
spinach	1 bunch - or lettuce	sliced crosswise fairly coarse
chick peas	1 (14 oz) can drained	