



Spicy Tomato Seafood and Chorizo Stew

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

This spicy stew features Huntsreg petite diced tomatoes seafood and chorizo in one satisfying Mexicaninspired bowl

Ingredients

- - 1 tablespoon olive oil - 1 onion
- chopped - 2 poblano peppers
- seeded and chopped - 3 cloves garlic
- minced - 8 ounces chorizo sausage - 1 (32 ounce) container chicken stock or broth - 2 (14.5 ounce) cans Hunt's® no salt added Petite Diced Tomatoes
- drained - 1 (11 ounce) can Mexican-style corn
- drained - 1 (7 ounce) can salsa verde - 1 ½ teaspoons ground cumin - ½ teaspoon ground chipotle chile pepper
- or to taste - 1 pound cod fillets (or other firm white fish like halibut)
- cut into chunks - 1 pound large raw shrimp
- peeled
- deveined - 1 Chopped green onions - 1 bunch Chopped fresh cilantro - 1 Lime wedges

Instructions

1. Heat olive oil in a large pan over medium heat. Add onion
2. peppers
3. and garlic; cook and stir until soft
4. 5 to 7 minutes. Transfer to a plate. Add ground chorizo to pan and cook and stir
5. crumbling
6. until browned and cooked through
7. 5 to 7 minutes. Remove from heat. Pour chicken stock into a large soup pot. Add Hunt's tomatoes
8. Mexican corn
9. salsa verde
10. cumin
11. chipotle
12. and softened onion-peppers-garlic mixture. Stir to combine
13. then simmer for 10 minutes to blend flavors. Stir in cod
14. shrimp
15. and reserved chorizo and continue to simmer until fish and shrimp are cooked
16. about 5 to 7 minutes. Ladle into serving bowls. Serve with fresh chopped green onions
17. chopped cilantro
18. and lime wedges.