

# José Pizarro's smoky cabbage and white bean soup with crisp chorizo and paprika oil – recipe

Charred cabbage and crisp chorizo add depth of flavour to this creamy Spanish bean soup.

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Cabbage is often an afterthought, but here it takes centre stage by celebrating its natural sweetness and earthy flavour. When charred, cabbage develops a smoky depth that makes this soup wonderfully rich and comforting. In Spain, cabbage and chorizo have long been a winning combination found in all manner of hearty stews and rustic dishes. The addition of white beans not only makes this soup more satisfying and filling, but also gives it a gorgeous, creamy texture that helps to balance all the smoky notes going on. This is a simple and honest dish that's full of warmth and great flavours.

## Smoky cabbage and white bean soup with crisp chorizo and paprika oil

Prep **15 min**

Cook **35 min**

Serves **4-6**

**1 savoy cabbage**, cut into 8 wedges

**2 tbsp olive oil**

**Salt and black pepper**

**175g cured chorizo**, chopped into little cubes

**1 large onion**, peeled and finely chopped

**3 garlic cloves**, peeled and finely sliced

**4-5 sprigs fresh oregano**

**1 tsp sweet smoked paprika**

**½ tsp hot smoked paprika**

**400g red-skinned potatoes**, peeled and cut into 1cm pieces

**1½ litres chicken stock**, or vegetable stock

**600g jar white beans**, drained and rinsed

For the paprika oil

**3 tbsp olive oil**

**½ tsp sweet smoked paprika**

Put a large, heavy-based frying pan on a medium-high heat. Brush the cabbage wedges all over with about a tablespoon of olive oil, season generously, then char them on both cut sides and transfer to a plate.

Add the diced chorizo to the hot oil in the pan and fry, stirring often, for three or four minutes, until the sausage releases its oil and turns golden and crisp. Using a slotted spoon, transfer the fried chorizo to a small dish, leaving the oil in the pan; set aside the pan for later.

Put the remaining tablespoon of olive oil in a casserole on a medium heat, then add the chopped onion and fry gently, stirring, for about five minutes, until softened. Add the garlic and fry, stirring, for a minute or two more, then add the oregano and both paprikas, and cook, stirring, for 30 seconds, until the mixture smells fragrant. Stir the charred cabbage wedges and potatoes into the onion mix, then pour in the stock and season well. Bring to a simmer and cook gently for 15 minutes, until the vegetables are tender.

Stir in the white beans, leave them to warm through for five minutes, then season to taste.

Meanwhile, make the paprika oil. Put the olive oil and sweet smoked paprika in the chorizo oil pan, cook, stirring, on a low heat for just a minute, then take off the heat.

Divide the soup between bowls and serve topped with the crispy chorizo and a drizzle of paprika oil.

<https://www.theguardian.com/food/2025/feb/18/smoky-cabbage-white-bean-soup-chorizo-paprika-oil-recipe-jose-pizarro>