

Chorizo Onion Sauteed Red Potatoes

Ingredients

- Red Potatoes - 475 ml - 16 oz
- Pork Chorizo, no-casings - 300 ml - 10 oz
- Onion, finely diced - 1
- Vegetable Oil - 30 ml - 2 tbsp
- Salt - .5 ml - 1/8 tsp
- Black Pepper, ground - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Potatoes may be boiled, but steaming or baking can produce the most natural flavor. When baking, cook the potatoes at 375°F for 40 minutes, or until the body of the potato is tender. If boiling, approximately 15 minutes should be long enough. Check the potatoes for firmness. Steam in a vegetable steamer 10 minutes or until tender.
4. Put the oil in a heavy large pan over medium-high heat. Add the chorizo and cook while breaking it up until dry and crisp, about 10 minutes.
5. With a spoon move the chorizo to a paper lined plate to soak up any extra oil.
6. Pour off all but 1 tablespoon of fat from the pan and heat the pan over medium-high heat.
7. Add the onions and cooked red potatoes to the oil and saute until brown, about 12 minutes.
8. Add the cooked chorizo and season salt and pepper to taste.

Link:

<http://redpotatorecipes.org/chorizo-onion-sauteed-red-potatoes/>

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