



Chorizo & Potato Tacos

with Guacamole, Pickled Onion & Spinach Salad



20-30min



2 Servings

Chorizo and potatoes are a traditional taco combination in some parts of Mexico. Chorizo sausage lends a savory, warming flavor that perfectly complements sweet Yukon gold potatoes. We load this hearty filling into charred flour tortillas, then top it off with guacamole and fresh cilantro for the perfect bite.

What we send

- 1 Yukon gold potato
- 1 green bell pepper
- ¼ oz fresh cilantro
- 1 red onion
- 1 lime
- ½ lb pkg chorizo sausage
- 6 (6-inch) flour tortillas ¹
- 3 oz baby spinach
- 2 oz guacamole
- 2 oz pickled jalapeños ¹²

What you need

- kosher salt & pepper
- sugar
- neutral oil

Tools

- medium saucepan
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 37g, Carbs 76g, Protein 34g



1. Cook potatoes & prep veg

Bring a medium saucepan of **salted water** to a boil. Scrub **potato**, then cut into ½-inch pieces. Add to boiling water and cook until easily pierced with a knife, 7-9 minutes. Drain potatoes. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Coarsely chop **cilantro leaves and tender stems** together.



4. Cook chorizo filling

Heat **1 teaspoon oil** in same skillet over medium until shimmering. Add **chorizo** and cook, breaking meat up into smaller pieces with a spoon, until browned, 3-4 minutes. Return **potatoes, peppers, and onions** to skillet, and cook, stirring once or twice, until golden and crispy, 3-4 minutes. Season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



2. Pickle onions

Meanwhile, quarter and thinly slice **all of the onion**. Into a medium bowl, finely grate **¼ teaspoon lime zest**, then add **1 tablespoon lime juice**. Cut remaining lime into wedges. Add **1 tablespoon water** and **1 teaspoon each of sugar and salt**, stirring to dissolve sugar. Add **¼ of the onions** and toss to coat. Set aside, stirring occasionally, until step 6.



5. Char tortillas

Toast **tortillas** over a gas flame, turning once or twice, until lightly charred in spots, 5-6 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm. (Alternatively, cook tortillas, in batches, in a medium skillet over medium heat until warmed and softened, about 30 seconds per side.)



3. Sauté vegetables

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **peppers** and **remaining sliced onions**, stirring occasionally, until softened and browned, 5-6 minutes. Season to taste with **salt**. Transfer to a plate. Add **potatoes** and **1 tablespoon oil** to skillet over medium-high, and cook, undisturbed, until golden, 4-5 minutes. Transfer to plate with vegetables.



6. Make salad & serve

Use a slotted spoon to transfer **half of the pickled onions** to a small bowl. Add **spinach**, **half of the cilantro**, and **1 tablespoon oil** to **remaining pickled onions** left in bowl. Build your own tacos with **warm tortillas, chorizo and potato filling, guacamole, remaining cilantro and pickled onions**, and **jalapeños**. Serve **spinach salad and lime wedges** alongside. Enjoy!