



Martha's Classic Chorizo & Potato Tacos

with Guacamole, Pickled Onion & Spinach Salad

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



20-30min



2 Servings

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 ^{1,6}
- 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), Soy (6), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 40g, Carbs 94g, Protein 37g



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!