



Chorizo and Potato Tacos

with Cucumber & Pepper Salad



30-40min



2 Servings

This one is a riff on one of our favorite breakfast tacos, filled with tender potatoes and savory chorizo. With a cooling pepper and cucumber salad alongside, all you need is a stack of napkins and you're set. Cook, relax and enjoy!

What we send

- Persian cucumber
- cubanelle pepper
- limes
- fresh chorizo
- fresh parsley
- Yukon Gold potatoes
- yellow onion

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 918.0kcal, Fat 58.8g, Proteins 25.6g, Carbs 66.2g



1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium pot with ½ tablespoon **salt** and cover with 1 inch **cold water**. Bring to a boil and cook until very tender, 10-12 minutes; drain and return to pot to dry.



2. Make salad

Meanwhile, thinly slice **cubanelle peppers**, discarding stem and seeds; place in a medium bowl. Thinly slice **cucumber**. Pick **parsley leaves** from stems and roughly chop leaves; add to bowl. Halve **1 lime** and squeeze over **vegetables**. Add 1 tablespoon **oil**, ½ teaspoon **sugar**, and ¼ teaspoon each **salt** and **pepper** and toss to combine.



3. Make filling

Peel and finely chop **onion**. Remove casing from **chorizo** and cut into ½-inch pieces. Heat 1 tablespoon **oil** in a large skillet over medium-high. Add onion, chorizo, and ½ teaspoon **salt**, and cook, stirring often, until onions are soft and chorizo is golden, 8-10 minutes.



4. Finish filling

Add **potatoes** and 1 tablespoon **oil** to skillet and cook, tossing often, until potatoes are warm, about 3 minutes. Add 2 tablespoons **water** and continue to cook, scraping up any browned bits stuck to the pan, about 1 minute. Off the heat, stir in **½ of the cheddar**. Reserve other half for topping.



5. Warm tortillas

Preheat broiler with rack 6-inches from the heat source. Brush **tortillas** on both sides with oil and broil directly on rack (or on a rimmed baking sheet), flipping once, until slightly puffed and softened, about 30 seconds per side (watch closely as broilers vary widely). Wrap in foil or a clean dish towel to keep warm.



6. Serve

Fill **tortillas** with **chorizo-potato mixture** and top with **remaining cheddar**. Cut **remaining lime** into wedges. Serve **tacos** with **sour cream, cucumber and pepper salad, and lime wedges**. Enjoy!