

# DINNERLY



## Crispy Chorizo-Potato Tacos

with Pico de Gallo & Sour Cream



20-30min



2 Servings

If you're mighty hungry and looking for a meal in a jiffy, then stop searching. These hearty, but not-too-heavy, tacos are just what you need! We incorporate delicious chorizo sausage and pan-roasted potatoes to make for a pretty outstanding Taco Tuesday (or any day). We've got you covered!

## WHAT WE SEND

- 1 Yukon gold potato
- 2 scallions
- 1 plum tomato
- 2 (1 oz) sour cream <sup>1</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- ½ lb pkg chorizo sausage

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- white wine vinegar (or apple cider vinegar)
- neutral oil

## TOOLS

- medium heavy skillet (preferably cast-iron)

## ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 35g, Carbs 77g, Protein 35g



### 1. Boil potatoes

Scrub **potato**, then cut into ¼-inch pieces. Transfer to a medium heavy skillet (preferably cast-iron) along with a **generous pinch of salt, 1 teaspoon vinegar**, and enough water to cover by 1 inch. Cover, bring to a boil over high, then uncover and cook until potatoes are easily pierced with a fork, about 5 minutes. Drain potatoes and set aside. Wipe out skillet.



### 2. Make pice de gallo

Meanwhile, trim **scallions**, then thinly slice, keeping dark greens separate. Cut **tomato** into ¼-inch pieces. Finely chop ½ **teaspoon garlic**. In a medium bowl, stir to combine **tomatoes, chopped garlic, all but 2 tablespoons of the scallion dark greens, 1 teaspoon each of vinegar and oil**, and a **generous pinch each of salt and pepper**.



### 3. Char tortillas

In a small bowl, slightly thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed; season to taste with **salt and pepper**. Heat same skillet over medium-high. Place **1 tortilla** in skillet at a time and cook on one side until charred in spots, about 30 seconds. Wrap in a towel or aluminum foil to keep warm. Repeat with remaining tortillas.



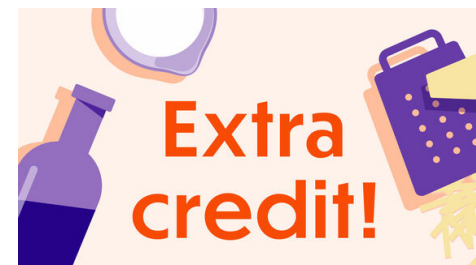
### 4. Brown potatoes

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **potatoes** and a **pinch each salt and pepper**. Shake to distribute around skillet into one even layer. Cook, stirring occasionally, until potatoes are lightly browned on all sides, 3–5 minutes. Remove casing from **chorizo**, if necessary.



### 5. Cook chorizo & serve

Add **chorizo** and **all of the scallion whites and light greens** to skillet. Cook, breaking up meat into smaller pieces, until chorizo is cooked through and **potatoes** are crisp, about 5 minutes. Season to taste with **salt and pepper**. Spoon **chorizo-potato filling** onto tortillas. Top with **pico de Gallo, sour cream**, and **any remaining scallion dark greens**. Enjoy!



### 6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.