

Papas con Chorizo Mexican Chorizo and Potatoes

Oscar · 29/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

4

Description

The bold delicious flavors of this traditional Mexican chorizo and potato recipe are sure to become your new favorite breakfast. Top with a fried or poached egg or serve inside corn tortillas. I like to top mine with Cotija cheese, cilantro, hot sauce, and a side of avocado. Home or storemade chorizo is best, however, feel free to use your favorite brand.

Ingredients

- - 1 ¼ pounds Yukon gold potatoes
- cut into 3/4-inch cubes - ¾ pound fresh Mexican chorizo sausage
- casing removed - vegetable oil
- as needed - 1 small onion
- diced - salt and ground black pepper to taste

Instructions

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until slightly soft
2. 5 to 6 minutes. Drain. Cook chorizo in a large skillet over medium-high heat
3. breaking up any large clumps
4. until browned
5. 5 to 6 minutes. Remove chorizo to a paper towel-lined plate using a slotted spoon
6. reserving about 1 tablespoon grease in the skillet. Add oil if necessary to make up 1 tablespoon. Cook onion in the same skillet over medium heat
7. stirring occasionally
8. until they begin to soften and brown
9. 4 to 5 minutes. Add potatoes to the skillet and sauté until potatoes are lightly browned
10. 5 to 7 minutes. Stir in chorizo and season with salt and pepper.