

Chorizo and Potato Quesadillas



Chorizo and

Potato Quesadillas

Frozen hash brown potatoes help bulk up this snack to make it a meal.

Ingredients

- 12 ounces fresh Mexican-style chorizo sausage, casings removed
- 2 cups frozen diced hash brown potatoes
- 1 onion, chopped fine
- 1 poblano chile, stemmed, seeded, and chopped fine
- 8 ounces Monterey Jack cheese, shredded (2 cups)
- $\frac{1}{4}$ cup chopped fresh cilantro
- 4 (10-inch) flour tortillas

3 tablespoons vegetable oil

Method

1. Cook chorizo, potatoes, onion, and poblano in 12-inch nonstick skillet over medium-high heat until chorizo is cooked through and potatoes are tender, 10 to 12 minutes, breaking up chorizo with wooden spoon. Transfer to bowl and let cool slightly, about 5 minutes.

2. Stir Monterey Jack and cilantro into chorizo mixture. Spread 1 cup chorizo mixture over half of each tortilla, leaving $\frac{1}{2}$ -inch border. Fold tortillas over filling and press firmly so quesadillas stay folded.

3. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium heat until shimmering. Place 2 folded quesadillas in skillet, weigh down with large saucepan, and cook until browned and cheese has melted, about 2 minutes per side. Transfer to cutting board. Repeat with remaining 1 tablespoon oil and remaining 2 quesadillas. Cut into wedges and serve.

Notes

Why this recipe works:

Weighing down the quesadillas with a saucepan evens out the cooking and promotes crispy tortillas.

Source: Cook's Country (4 servings)

[Mexican Chorizo and Corn Soup](#)



Mexican Chorizo

and Corn Soup

This filling soup is great when you need to warm up on a blustery day! If you want a chowder consistency, use a potato masher to break down some of the spuds. –Laura Davis, Chincoteague Island, Virginia

Ingredients

$\frac{3}{4}$ lbs. Jones No Sugar Pork Sausage Roll or ground mexican chorizo sausage
1 large onion, chopped
1 medium sweet red pepper, chopped
1 poblano pepper, seeded and chopped
3 garlic cloves, minced
 $\frac{1}{3}$ cup all-purpose flour
1 teaspoon ground cumin
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon pepper

2 cartons (32 ounces each) reduced-sodium chicken broth

1- $\frac{1}{2}$ lb. potatoes (about 4 medium), peeled and cut into 1/2-inch cubes

3 cups frozen corn (about 16 ounces)

$\frac{1}{2}$ cup sour cream

Queso fresco and chopped fresh cilantro, optional

Method

1. In a Dutch oven, cook and crumble chorizo over medium heat until cooked through, 4-6 minutes. Using a slotted spoon, remove chorizo to paper towels, reserving 2 tablespoons drippings in pan.

2. In drippings, saute onion and red and poblano peppers over medium heat until tender, 8-10 minutes. Add garlic; cook and stir 1 minute. Stir in flour and seasonings until blended; cook and stir 3 minutes. Gradually stir in broth.

3. Add potatoes and corn; bring to a boil. Reduce heat; simmer, uncovered, until potatoes are tender, 10-15 minutes. Stir in sour cream and chorizo; heat through. If desired, serve with cheese and cilantro.

Prep

- Prep: 15 Minutes
- Cook: 35 Minutes

Source: TASTE OF HOME (Servings: 10 | Yield: 3 1/2 quarts)

Cauliflower-Chorizo Burritos Recipe



Cauliflower-Chorizo Burritos Recipe | Marcela Valladolid |

Food Network

Ingredients

3 ounces raw pork chorizo (casing removed)

$\frac{1}{2}$ small white onion, finely chopped

1 15-ounce can refried pinto beans

2 tablespoons extra-virgin olive oil

1 small white onion, finely chopped

1 head cauliflower, florets finely chopped

Kosher salt and freshly ground pepper

1 tablespoon chopped fresh oregano

8 9-inch flour tortillas

1 cup shredded Oaxaca or monterey jack cheese

Method

1. Make the beans: Heat a medium nonstick saute pan over medium heat. Add the chorizo and cook, breaking up the meat, until golden, about 6 minutes. Remove the chorizo to a plate lined with paper towels using a slotted spoon. Add the onion to the pan with the chorizo fat. Saute until the onion is translucent, about 4 minutes. Return the chorizo to the pan.

Add the refried beans to the mixture. Continue cooking about 5 minutes; turn off the heat. Cover and keep warm.

2. Make the burritos: Heat the olive oil in a large heavy saute pan over medium-high heat. Add the onion and cook until translucent, about 3 minutes. Add the cauliflower and saute until tender, about 5 minutes. Season with salt and pepper. Add the oregano. Turn off the heat and set aside.

3. Heat a large heavy griddle over medium heat. Working in batches, heat the tortillas one at a time until they are soft and pliable, about 1 minute per side. Add 1/4 cup warm beans to the center of a tortilla, spreading it outward to the sides. Add 2 to 3 heaping tablespoons of the cauliflower mixture and 2 tablespoons of cheese. Fold in the edges and roll up to form a burrito. Return to the griddle until the cheese melts, about 10 seconds. Serve warm.

4. Photograph by Con Poulos”

Prep

- Total Time: 30 Minutes
- Prep: 10 Minutes
- Cook: 20 Minutes

Source: Food Network (Servings: 8 | Yield: 8)

[Sauteed Potatoes with Chorizo Recipe | Marcela Valladolid | Food Network](#)

Sauteed Potatoes with Chorizo Recipe | Marcela Valladolid | Food Network

Ingredients

1 tablespoon vegetable oil

10 ounces Mexican pork chorizo, casings removed (see Cook's Note)

1 small onion, diced

1 lb. red skinned new potatoes, cut into small (1/4-inch) dice, and boiled

Kosher salt and fresh ground black pepper

Method

Heat the oil in a heavy large skillet over medium-high heat. Add the chorizo and cook, breaking up the clumps, until dry and crisp, about 10 minutes. Using a slotted spoon, transfer the chorizo to a paper lined plate to absorb any additional oil. Pour off all but 1 tablespoon of fat from the pan and heat the pan over medium-high heat. Add the onions and boiled potatoes and sauté until brown, about 12 minutes. Stir in the cooked chorizo and season with just a little salt and pepper, to taste. Transfer to a serving bowl and serve.

Prep

- Total Time: 35 Minutes
- Prep: 10 Minutes
- Cook: 25 Minutes

Source: Food Network (Servings: 4 | Yield: 3 cups)

[Chorizo, Rice and Bean Soup](#)



Chorizo, Rice and Bean Soup

Spicy chorizo sausage adds amazing flavor to this easy, warm and comforting Bean Soup.

Ingredients

2 tablespoons butter

1 medium yellow onion, diced

2 garlic cloves, chopped

1 pound Johnsonville Ground Chorizo, (you can also use the chorizo sausage sold in casings – remove from casings when cooking)

1 pinch salt and fresh ground pepper, to taste

15 ounces canned diced tomatoes

15 ounces canned black beans, rinsed and drained (you can use pinto beans, great northern, kidney... whatever you have on hand)

2 teaspoons dried parsley

2 cups beef stock

2 cups water

$\frac{1}{2}$ cup uncooked rice, (feel free to use white, brown, wild, etc...)

chopped fresh parsley or cilantro

lime wedges (optional)

Method

1. Melt butter in a dutch oven or a soup pot.

2. Add diced onion and cook for 1 minute.

3. Stir in garlic; continue to cook for 30 seconds, stirring

occasionally.

4. Add chorizo; season with salt and pepper and cook over medium-high heat for 4 to 5 minutes, or until browned, stirring to break up and crumble the meat.

5. Stir in diced tomatoes and beans.

6. Season with dried parsley and continue to cook for 2 minutes.

7. Add beef stock and water; bring to a boil, stirring occasionally.

8. Stir in rice and reduce heat to a simmer.

9. Cover and continue to cook for 12 to 15 minutes, or until rice is thoroughly cooked.

10. Remove from heat.

11. Ladle soup into bowls; add fresh lime juice from one small wedge, sprinkle with parsley or cilantro and serve.

Notes

14 WW SmartPoints

Prep

- Prep: 10 Minutes
- Cook: 25 Minutes
- Total Time: 35 Minutes

Source: Diethood (6 servings)

[Mexican Chorizo and Sweet Potato Soup](#)



Mexican Chorizo and Sweet Potato Soup

Ingredients

6 corn tortillas, cut into strips

2 tablespoons vegetable oil

Kosher salt

$\frac{3}{4}$ lbs. fresh chorizo or other spicy sausage, casings removed

$\frac{1}{2}$ teaspoon ground cumin

1 large sweet potato, peeled and cut into 1/2-inch pieces

4 cups low-sodium chicken broth

1 14 -ounce can diced tomatoes

4 cups baby spinach

Juice of 1 lime

$\frac{3}{4}$ cup roughly chopped fresh cilantro

1 avocado, halved, pitted and chopped

Method

1. Preheat the oven to 375 degrees F. Toss the tortilla strips with 1 tablespoon vegetable oil on a baking sheet, spread in a single layer and bake until crisp and golden, 12 to 15 minutes. Season with salt and set aside.

2. Meanwhile, heat the remaining 1 tablespoon vegetable oil in a large pot over medium-high heat. Add the chorizo and cumin and cook, breaking up the meat with a wooden spoon, until browned, about 4 minutes. Add the sweet potato, chicken broth, tomatoes and 1 cup water and bring to a boil. Reduce the heat to maintain a simmer and cook until the sweet potato is tender, 10 to 15 minutes. Stir in the spinach and lime juice

and season with salt. Divide among bowls and top with the tortilla strips, cilantro and avocado.

Prep

- Prep: 10 Minutes
- Cook: 25 Minutes

Source: FoodNetwork.com (4 servings)

Chorizo and Cheese Quesadillas

Chorizo and Cheese Quesadillas

Ingredients

- 8 ounces bulk chorizo or mild Italian sausage
- $\frac{1}{3}$ cup chopped onion
- 2 cloves garlic, minced
- 1 fresh jalapeno pepper, finely chopped
- 6 6 – 8 inches vegetable-flavored or plain flour tortillas
- 1 tablespoon cooking oil
- 1 cup shredded Monterey Jack and/or queso fresco (Mexican farmer cheese) (4 oz.)
- 2 tablespoons snipped fresh cilantro or parsley

Method

1. For filling, in a medium skillet cook chorizo or sausage, onion, and garlic until meat is brown and onion is tender. Drain off fat. Pat chorizo mixture with paper towels to remove as much additional fat as possible. Stir in jalapeno pepper; set aside.
2. Brush one side of 3 tortillas with half of the cooking oil. Place tortillas, oiled sides down, on a large baking sheet.

Spread the chorizo filling over tortillas on baking sheet. Combine cheese and cilantro or parsley; sprinkle over filling. Top with the remaining tortillas. Brush with the remaining oil.

3. Place quesadillas on the rack of an uncovered grill directly over medium heat. Grill for 3 to 4 minutes or until filling is heated through and tortillas are starting to brown, turning once halfway through grilling. To serve, cut quesadillas into wedges.

Prep

- Prep: 20 Minutes

Source: Recipe.com (8 servings)

[Chickpea & Chorizo Fideos](#)



Chickpea & Chorizo Fideos

This quick, one-pot version of fideos, a toasted pasta recipe served in Spain, gets a smoky flavor from delicious chorizo. If you can't find Spanish chorizo, pepperoni works well in its place. Serve with a green salad drizzled with sherry vinaigrette.

Ingredients

3 tablespoons extra-virgin olive oil, divided
½ package whole-wheat angel hair pasta (7-8 ounces), broken into 2-inch pieces
2 large cloves garlic, minced
½ cup chopped Spanish chorizo or pepperoni (about 2 ounces)
1 14-ounce can petite diced tomatoes
1 ½ cups water
½ cup dry white wine
1 15-ounce can chickpeas, rinsed
3 scallions (1/2 bunch), sliced

Method

1. Heat 2 tablespoons oil in a Dutch oven over medium heat. Add pasta pieces and cook, stirring, until toasted and browned in spots, 2 to 3 minutes. Transfer to a bowl.
2. Add the remaining 1 tablespoon oil to the pan and heat over medium heat. Add garlic and chorizo (or pepperoni) and cook, stirring, until fragrant, about 1 minute. Add tomatoes, water, wine and the toasted pasta; bring to a boil. Reduce heat to a simmer and cook, stirring occasionally, until the pasta is tender and most of the liquid is absorbed, about 8 minutes. Stir in chickpeas and scallions and cook 1 minute more.

Notes

12 WW PointsPlus

Prep

- Active: 25 Minutes

Source: EatingWell.com (4 servings)

Shredded Spicy Chicken Tostadas (Tinga)

Shredded Spicy Chicken Tostadas (Tinga)

Ingredients

1 pound boneless skinless chicken breasts
1 tablespoon whole peppercorns
1 tablespoon salt
2 cloves garlic
 $\frac{1}{4}$ medium white onion
1 bay leaf
4 ounces raw pork chorizo, *see note
 $\frac{1}{2}$ large white onion, chopped
1 clove garlic, minced
1 pound tomatoes, boiled 30 seconds, peeled and seeded (I just peeled mine with a soft veggie peeler & seeded)
1 cup chopped tomatillos, husked and rinsed
2 tablespoons pureed chipotle
1 $\frac{1}{2}$ teaspoons kosher salt, plus more for seasoning
1 teaspoon freshly ground black pepper, plus more for seasoning
 $\frac{1}{2}$ teaspoon crumbled dried Mexican oregano
1 sprig fresh marjoram
1 sprig fresh thyme
288 grams Ole Corn Tostadas, or your favorite brand, 8 tostadas, **see note

Method

1. For the chicken: Place the chicken, peppercorns, salt, garlic, bay leaf and onion in a large heavy saucepan with 6 cups of water. Bring to a boil over high heat, and then reduce to a simmer over medium-low heat for 20 minutes. Turn the heat off and remove the chicken from the liquid. Reserve the broth for later use. Using 2 forks or clean hands, shred the chicken into a bowl and set aside.

2. For the tinga: In a large heavy sauté pan, cook the chorizo over medium heat until fully cooked, about 6 minutes. Add the onions and sauté until translucent and fragrant, about 3 minutes. Add the garlic and sauté for 1 minute. Add the tomatoes and cook for 1 minute. Add the tomatillos and cook for 1 minute. Add the chipotle, salt, pepper, Mexican oregano and the sprigs of marjoram and thyme. Add the shredded chicken. Continue cooking for another 3 minutes. Add between 1/2 cup and 1 cup of the chicken cooking liquid, depending on the thickness of the sauce. Cook for 5 more minutes. Remove the marjoram and thyme sprigs.

3. To assemble: Place equal amounts of tinga on each tostada. Serve immediately.

Notes

*Raw Chorizo Substitute

1/4 pound hot bulk pork sausage
1/4 tablespoon chopped fresh cilantro
1/2 tablespoon vinegar
1/2 teaspoon chili powder

Directions

Combine all ingredients and mix well.

** This filling would be good over rice, or in tacos or burritos!

Prep

- Prep: 15 Minutes
- Cook: 40 Minutes

Source: adapted from FoodNetwork.com (8 servings | 2 tostadas per serving)