

# 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)