

Potato Chorizo Tacos

Serves four

2 large potatoes preferably Yukon gold
1 tablespoon Chile arbol or Chile ancho powder
1 tablespoon paprika
1 teaspoon cumin
1/4 teaspoon cinnamon
a pinch of allspice
1 teaspoon oregano
3 tablespoons apple cider vinegar
1 1/2 teaspoons sugar
1 garlic clove — minced
1/2 pound ground pork
Oil
Salt

Peel the potatoes and remove all imperfections. Cut them into 1/2 an inch thick slices. Pile two or three slices and cut them into 1/2 inch strips, lengthwise. Arrange the strips and start cutting into small cubes — about 1/2 inch as well. You need about 4 cups of diced potatoes.

Bring a pan with salted water to a boil. Add the potato cubes and cook for about 5 to 7 minutes, until slightly tender. Remove the potato from the hot water into a bowl and set aside. Discard the water and wipe down your pan.

Add oil to the pan and heat. Add the spices and cook for about 5 minutes, stirring constantly. Be careful not to burn the spices. Work on medium heat, Remove the pan from the heat and add in the vinegar and the sugar. Be careful with splatters. Mix in well and allow it to cool down for a few minutes.

Add in the garlic clove and the pork. Mix until everything is well incorporated. Use your spatula to break down the meat. Return the pan to the stove and add the potatoes. Mix it in well. Season generously with salt.

Cover the pan and cook, on low heat, for 12 to 15 minutes — until the potatoes and the pork are completely cooked through. Mash about half of the cooked potato with a fork and mix it all in.

FOR THE SALSA:

4 medium tomatillos - husked, washed and halved
1 jalapeño — seeded and membrane removed; halved
1 handful cilantro leaves with stems — washed
1 small garlic clove — peeled
1 1/2 small avocados — peeled
1/4 cup water
1 lime — juiced
salt

Add all the ingredients in a blender and blend until smooth. Taste for salt and adjust if necessary. Set aside.

FOR THE TACOS:

8 - 6 inch corn tortillas
Chopped white onion
Chopped cilantro
Potato and pork
Salsa
Crumbled queso fresco
Lime wedges

Heat the tacos in a dry skillet. Place on on top of the other and flip them a few times.

Place the warm tortillas on a pale and spoon in potato and pork. Top with onion and cilantro. Finish with a layer of salsa and some queso fresco on top. Serve with lime wedges on the side and enjoy!