

PATATAS A LA RIOJANA (potatoes with chorizo) from La Rioja

COOKING
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Consejo del chef

If the stock is not thick enough, you can mash a potato and add it to the stew, stirring. However, if the stew is too thick, just pour in some water.

Raciones para

1000 gr Potatoes

300 gr Chorizo (sweet or spicy)

1 Large onion

2 Cloves of garlic

2 Choricero peppers or a
teaspoon of choricero pepper
puree

Olive oil

Salt

- 1 If you are going to use choricero peppers, you need to hydrate them for 30 minutes in very hot water.
- 2 Meanwhile, peel, clean, and chop one onion. Stir fry in a large pan with oil over low heat for 15 minutes. Peel the potatoes and cut them into chunks. Use the knife until the middle of the potato and then try to break it off so you can release the substance inside, starch. This will help to make the stew thicker later.
- 3 Slice the chorizo into thick slices and add them to the onion in the pan. Don't peel them. Add two cloves of garlic too, and fry for 2 to 3 minutes.
- 4 Then, scoop the flesh of the choricero peppers out. Combine this and the potatoes in the pan and fry for a couple of minutes.
- 5 Cover everything with water, add some salt, and bring the stew to a boil. Then, reduce the heat and place a lid on top of the pan, leaving some room for the steam to go out.
- 6 Cook for about 30 minutes until they are well-done, and stir the stew to make the stock thicker.
- 7 After this time, set it aside for 10 minutes and add more salt if needed.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/patatas-a-la-riojana/>

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