

Chorizo, Potato, and Apple Skillet



Testing Tips: Partially cooking the sausage (Step 1) first makes it much easier to slice later.

Once the sausage is partially cooked, blot up any excess water with paper towels to prevent splattering, but do not wipe the skillet clean. When the skillet is deglazed (Step 6), the browned bits from the sausage add wonderful flavor to the final dish.

Chop the apples while the other vegetables are simmering in Step 6 or toss them in some fresh lemon juice to prevent browning if chopping ahead of time.

Prep time: 15 minutes

Cook time: 30-40 minutes

Serves: 4-6

Ingredients:

5 large chorizo sausage links (3.5 – 4.0 oz. each)

½ c. water

2 T. extra virgin olive oil

1 large red onion, ends removed, cut in half and sliced root to tip

3 large garlic cloves, minced

2 medium Russet potatoes, cubed

1 T. fresh rosemary leaves, finely chopped

1 T. fresh thyme leaves, stems removed

Sea salt and black pepper, to taste

½ c. chicken broth, preferably organic

2 large Gala apples, cored and chopped

3 T. fresh parsley, chopped

Directions:

1. Arrange chorizo sausage links in a large cast iron or other heavy-duty skillet without overcrowding. Add water and turn heat to medium.
2. Cover and cook for 10-15 minutes, turning once halfway through, or just until the sausage is firm, but not completely cooked through. Remove from heat and transfer the sausage to a large, rimmed plate.
3. If necessary, gently blot excess water from bottom of skillet with paper towels. Add olive oil and return to medium heat.
4. Add the red onion, garlic, potatoes, rosemary, and thyme leaves. Season with salt and black pepper, to taste, and stir to combine. Cook, stirring occasionally, until the onion softens and the potatoes are golden brown, approximately 10-15 minutes.
5. While the vegetables are cooking, slice the sausage links into bite-sized pieces and return to the rimmed plate. Set aside.
6. Once the potatoes are browned, deglaze the skillet by adding the chicken broth and gently scraping the bottom with a spatula to release any browned bits. Simmer for 4-5 minutes, stirring occasionally.
7. Add the chopped apples and sliced sausage to the skillet and stir to combine. Cover and cook just until the apples are crisp-tender and the sausage is cooked through, approximately 4-5 minutes. Do not overcook the apples.
8. Remove from heat and garnish with some fresh chopped parsley right before serving. Enjoy!