

# Chorizo Potato Tacos

Courtesy Of: no one really

- chorizo
  - olive oil
  - sour cream
  - potato
  - vinegar
  - green salsa
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1. Set a medium pot of water to boil
2. Chop the {#potato} into chunks, I tend to do 4 planks then cut those into cubes, with a small potato this should result in a good sized chunk.
3. Put the chopped potato in the water and add a splash of {vinegar}, this is optional but will make the potatoes easier to handle later for chemistry reasons.
4. Put your {#chorizo} in a cold pan and set the heat to medium - medium high, doing this will allow more of the fat to render out.
5. Cook the {chorizo} and use a spatula to break it up into bite sized pieces, but not to the point that it is all small pieces.
6. When the {potato|potatoes} are just able to be pierced by a fork with some pressure, move the chorizo to a plate, drain the potatoes, and add them back to the pan with the chorizo fat.
7. Cook the potatoes, moving them around until all sides are dark and crispy, you will need to add more oil as you go but not much.
8. Once the potatoes are almost crispy enough to your liking add back in the chorizo and let it all cook together to warm back up.
9. Plate to your liking, I recommend a layer of sour cream to hold everything together, then the mixture, then some green salsa.