

Quick & Easy

THE COSTCO WAY

Smashed Little Potatoes with Chorizo

Makes 6 servings

Ingredients:

2½ lbs or 24 The Little Potato Company™ Dynamic Duo
4 Tbsp olive oil, plus 1 tsp, divided
1 lb chorizo links, sliced
1 jalapeño pepper, seeded and diced
2 cloves garlic, minced
Salt and pepper, to taste, optional
½ cup sour cream
½ lime, juiced, approximately 2 to 3 Tbsp
½ cup Monterey Jack cheese, shredded
2 Tbsp green onions, chopped
2 Tbsp cilantro, finely chopped
2 Tbsp parsley, chopped

Instructions:

Preheat oven to 450 F. Spray a baking sheet with cooking spray. In a large saucepan, cover Little potatoes with cold water. Parboil until just tender, approximately 10 minutes. Potatoes should not fall apart or lose their shape. Drain and place on a baking sheet. With a spoon, gently press down to flatten Little potatoes. Drizzle with 2 Tbsp oil. Place in the oven for 12 to 15 minutes, or until golden brown. Flip and drizzle with 2 Tbsp oil. Return to the oven. Bake for an additional 10 to 15 minutes, or until golden brown.

In a frying pan over medium-high, add 1 tsp oil. Add chorizo. Cook about 8 to 10 minutes, or until no longer pink. Lower heat to medium-low. Add jalapeño, garlic, and salt and pepper, if using. Cook for 2 to 3 minutes. Remove from heat. Drain excess oil. In a small bowl, combine sour cream and lime juice. Top Little potatoes with chorizo mixture and cheese. Return to the oven for 3 to 5 minutes, or until cheese is melted and bubbly. Place Little potatoes on a serving platter. Top with sour cream mixture, green onions, cilantro and parsley.

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