



Warmed Chorizo and Potato Salad

Serves: 4 | Prep: 15 min | Cook: 15 min | Source: #ParlezPantry

I mostly make this with Anya potatoes which are a variety of potato that was bred at the Scottish Crop Research Institute. Anya is a cross between the varieties Désirée and Pink Fir Apple, and was named after Lady Sainsbury.

A type of finger potato with a long knobbly oval shape, a pinkish beige coloured skin, and white waxy flesh. They have a slightly nutty flavour, but when cooked just right this compliments the slight crunch of the skin as you bite into them.

The Anya potato is a good boiling potato but can be prepared using most cooking methods and they are especially good in salads.

Ingredients

Salad:

- 800 g Charlotte potatoes (3cm pieces)
- 1 tbsp oil (olive)
- 1 onion (red)
- 1 garlic clove (crushed)
- 150 g chorizo (sliced)
- 4 eggs
- 250 g spinach (baby)
- 1 chilli (red, sliced)
- 1 chilli (green, sliced)

Maple Syrup Dressing:

- 2 tbsp extra virgin olive oil
- 1 tbsp maple syrup
- 1 lemon (juiced)

Notes

In this instance I used Charlotte potatoes, far more readily available across the board but with a creamy texture.



Method

1. To create the dressing, place all the ingredients in a screw-top jar and season generously with salt and freshly ground black pepper. Seal the jar and shake well to combine. This makes approximately 1/2 cup of dressing.
2. Place the potatoes in a pan and cover with cold, salted water. Bring the pan to a boil over a medium heat and cook for approximately 8 minutes, or until just tender. Drain in a colander and set aside to dry completely.
3. Meanwhile, heat the oil in a skillet or frying pan over a medium heat. Add the onion and cook, whilst stirring, for 4 minutes or until softened and just starting to go beyond translucent and the first bit of colour arrives. Add the garlic, then cook for a further 1 minute. Add the chorizo and cook, turning occasionally, for 5 minutes or until the oils have seeped out of the chorizo and it is slightly crisp around edges; it is at this stage your nose will indicate precisely how your meal will taste.
4. Place a pan of salted water onto a high heat, once boiling, add the eggs for 5 minutes for soft-boiled (7 minutes for hard-boiled). Drain and refresh the eggs immediately in iced water bath, then drain again. Peel the shells whilst the eggs are still warm and set aside.
5. Remove the pan with chorizo from the heat and wait 1 minute, add the spinach and gently toss until just starting to wilt from the heat of the pan. Add the potatoes, chillies and half the dressing, then toss everything to thoroughly combine.
6. Spoon the salad onto a platter or divide among serving bowls or plates. To provide a rustic appearance tear the eggs in half and place over the salad.

Finally, drizzle with the remaining dressing and season to serve.