

Chorizo, Spinach, and Potato Skillet with Peas and Carrots

A hearty and flavorful one-pan meal combining spicy chorizo, tender potatoes, fresh spinach, and sweet peas with carrots, topped with grated cheese for a satisfying finish.


30 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 100g chorizo, sliced
- 1 small garlic clove, minced
- 1 small onion, diced
- 1 bay leaf
- Salt and pepper to taste
- 1 tbsp oil
- 100g spinach, washed
- 150g potatoes, diced
- 1 small can peas with carrots (about 100g)
- 2 tbsp tomato sauce
- 30g grated cheese
- 50g cooked rice

Steps

- 1 Heat oil in a medium skillet over medium heat. Add the bay leaf, minced garlic, and diced onion. Sauté until fragrant and translucent.
- 2 Add the sliced chorizo and cook until browned and aromatic.
- 3 Add diced potatoes, season with salt and pepper, and stir well to coat them with the oil and chorizo flavors.
- 4 Pour in tomato sauce and a splash of water (about 50ml) to help cook the potatoes. Cover and simmer for 10–12 minutes, stirring occasionally, until potatoes are tender.
- 5 Add the canned peas with carrots, spinach, and cooked rice. Stir and cook uncovered for 3–5 minutes until spinach wilts and everything is heated through.
- 6 Remove bay leaf. Taste and adjust seasoning with salt and pepper.
- 7 Sprinkle grated cheese on top, cover the pan for 2 minutes to melt the cheese.
- 8 Serve warm and enjoy your filling skillet meal.