

Chorizo, Spinach, and Potato Skillet with Tomato Sauce

A hearty and flavorful one-pan dish combining spicy chorizo, tender potatoes, and nutritious spinach, all simmered in a savory tomato sauce and topped with melted grated cheese for a satisfying meal.


30 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 100g chorizo, sliced
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 bay leaf
- 150g potatoes, peeled and diced
- 100g spinach, washed
- 1/2 can peas with carrots, drained
- 100ml tomato sauce
- 1 tbsp olive oil
- Salt and pepper to taste
- 30g grated cheese
- Optional: 1 tsp mayonnaise for serving

Steps

- 1 Heat olive oil in a skillet over medium heat. Add bay leaf.
- 2 Sauté diced onion and minced garlic until translucent.
- 3 Add sliced chorizo and cook until lightly browned.
- 4 Stir in diced potatoes and cook for 5 minutes, stirring occasionally.
- 5 Pour in tomato sauce, season with salt and pepper, and cover.
- 6 Let simmer for 10-12 minutes until potatoes are tender.
- 7 Add spinach and peas with carrots, cook for another 3-4 minutes until spinach wilts.
- 8 Remove bay leaf and sprinkle grated cheese over the top.
- 9 Cover briefly until cheese melts.
- 10 Serve hot, optionally with a small dollop of mayonnaise on the side.