

Spanish-Style Mashed Potatoes with Chorizo

*Julie Miltenberger
Family Circle Magazine*

Servings: 8

*3 pounds Yukon Gold potatoes,
peeled and cut into one-inch chunks
4 ounces Spanish-style cured chorizo,
casing removed and diced
1 1/2 cups buttermilk
2 tablespoons unsalted butter
3/4 teaspoon salt
fresh cilantro (for garnish)*

Preparation Time: 15 minutes**Cook Time: 10 minutes**

Place the potatoes in a lidded pot. Fill with cold water until the potatoes are covered by one inch of water. Cover the pot. Bring to a boil. Reduce the heat to a simmer. Cook for 10 minutes, until fork-tender.

Meanwhile, heat a saute' pan over medium heat. Cook the chorizo for 3 to 5 minutes until crispy.

Drain the potatoes and return to the pot immediately. Mash. Stir in three-fourths of the crispy chorizo, the buttermilk, butter and salt.

Scatter the remaining chorizo and cilantro on top.

Per Serving (excluding unknown items): 184 Calories; 3g Fat (16.3% calories from fat); 6g Protein; 32g Carbohydrate; 2g Dietary Fiber; 9mg Cholesterol; 258mg Sodium. Exchanges: 0 Non-Fat Milk; 1/2 Fat.