



BLUESCREEK FARM MEATS'

CHORIZO & POTATO SOUP

INSTRUCTIONS

Allow half and half to come to room temperature, adding really cold milk to hot liquid might cause it to separate and 'break'

Place onions, bell pepper and crumbled sausage in a large saucepan and cook over medium heat until onions are tender. Add garlic and cook 1 minute longer. Drain in colander. Add water and potatoes; cook 20 minutes or until potatoes are tender. Add spinach and simmer 4 minutes then add half and half.

Serves 5 people

INGREDIENTS

1 lb Mexican chorizo sausage (bulk)
1 lb new red potatoes, diced
3/4 C yellow onions, diced
1 Tbsp garlic, minced
1/2 red bell pepper, diced
2 C frozen cut spinach,
4 C water
1 C half and half

EQUIPMENT

Sauce pan
Large spoon
Colander
Knife
Cutting Board