



Mexican Chorizo “Skillet”

two generous servings with leftovers

1 large sweet potato, peeled and cut into 1" cubes

1/2 cup yellow onion, chopped

1 1/2 tablespoons clarified butter or vegetable oil

salt and pepper, to taste

1/2 pound spicy Mexican chorizo (in natural casings, if you can find it)

8 eggs

2 ounces sharp cheddar cheese, shredded

1/4 cup good quality salsa

Bring a medium saucepan of water to a boil and add a teaspoon salt; add the cubed sweet potatoes and parboil for 3 to 4 minutes. Drain in a colander and run with cold water to stop the cooking process.

Heat a small, heavy skillet (I use cast iron) over high heat until nearly smoking; add the clarified butter or oil and wait for 15 seconds. Carefully add the sweet potatoes, season with salt and pepper, stir and lower the heat a bit to medium-high. Continue frying the potatoes for 8 to 10 minutes, until they are soft and beginning to brown. Decrease the heat to low and add the onion, continuing to cook while stirring occasionally, until the onions have softened and the potatoes have browned, another 2 or 3 minutes. Keep warm.

Heat another, larger, heavy skillet over medium-high heat. Remove the chorizo from the casings and fry, breaking it up with a large spoon or spatula, until the fat has been rendered and it is just about cooked through. Lower the heat to medium-low.

In a large mixing bowl, whisk the eggs together until well mixed. Add to the skillet with the chorizo and cook, stirring frequently, until the eggs are set and the chorizo is cooked through.

Divide the sweet potatoes between two plates. Layer 1/4 of the egg/chorizo mixture, followed by half the shredded cheese and half the salsa on each plate. Serve immediately.