

Foodnity Recipes

Spanish Potato Soup with Chorizo Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**Spanish** Cuisine

Ingredients

Main Ingredients

- [ ] 1 tbsp olive oil
- [ ] 1 onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 chorizo sausage, sliced
- [ ] 4 medium potatoes, diced
- [ ] 4 cups chicken broth
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped (for garnish)

Instructions

1. Heat the olive oil in a large pot over medium heat. Add the chorizo and cook until it starts to brown and release its fat.
2. Add the chopped onion and garlic to the pot. Cook until the onion is soft and translucent, about 5 minutes.
3. Add the diced potatoes to the pot and stir to coat them in the chorizo fat and onions.
4. Pour in the chicken broth and add the smoked paprika. Bring the soup to a boil, then reduce the heat and let it simmer for about 20 minutes, or until the potatoes are tender.
5. Taste the soup and adjust the seasoning with salt and pepper as needed.
6. Ladle the soup into bowls and garnish with chopped fresh parsley. Serve hot with crusty bread on the side.

Nutrition per serving

320 kcal	12 g	25 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a creamier soup, you can mash some of the potatoes with a fork before serving.
- If you prefer a spicier soup, add a pinch of cayenne pepper or red pepper flakes.
- This soup tastes even better the next day as the flavors have more time to meld together.