

Treasure Barrel

Creamy Potato and Beef Chorizo Soup

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

Ingredients

Main Ingredients

- [ ] 4 cups potatoes, peeled and diced
- [ ] 8 oz beef chorizo, crumbled
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium chicken stock
- [ ] 1 cup heavy cream
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped for garnish

Instructions

1. Heat olive oil in a large pot over medium heat. Add the onion and garlic, cooking until softened and fragrant, about 4 minutes.
2. Stir in the crumbled beef chorizo, letting it release its smoky oils for another 3 minutes.
3. Add the diced potatoes and chicken stock. Bring to a gentle boil, then reduce heat and simmer until potatoes are fork-tender, about 15 minutes.
4. Reduce heat to low, pour in the heavy cream, and stir gently. Season with salt and pepper, letting the soup heat through without boiling.
5. Serve hot, garnished with fresh parsley and a drizzle of olive oil. Pair with crusty bread for a complete meal.

Nutrition per serving

420 kcal	20 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup becomes too thick, thin with a splash of extra stock or water.
- For extra depth, sauté a small carrot and celery stalk with the onion.
- A dash of smoked paprika can enhance the smoky profile without adding heat.