

RECIPE

Chorizo with Grilled Potato-Scallion Salad

By Melissa Denchak | Fine Cooking Issue 124



Scott Phillips

★★★★★ (2 ratings)

Read Reviews

Print

[Facebook](#) [Twitter](#) [Pinterest](#) [Email](#)

Ingredient Spotlight

IN THIS RECIPE
Mayonnaise

IN THIS RECIPE
Balsamic Vinegar
[Buy Now](#)

IN THIS RECIPE
Yukon Gold Potatoes

FEATURED
Chinese Black Rice

Servings: 4

Grilling the potatoes, scallions, and bell peppers gives this warm potato salad a delicious smoky flavor that pairs well with spicy chorizo. You can use either cured Spanish-style chorizo, which requires only heating on the grill, or fresh Mexican-style chorizo, which needs to be cooked through.

Ingredients

- 1/4 cup mayonnaise
- 1 Tbs. balsamic vinegar
- 1-1/2 lb. medium waxy potatoes, such as Yukon Gold, peeled and sliced lengthwise 1/4 inch thick
- 1 red bell pepper, stemmed, seeded, and quartered
- 8 whole scallions, trimmed
- 3 Tbs. vegetable oil
- Kosher salt and freshly ground black pepper
- 1 lb. chorizo

Nutritional Information [+](#)

Preparation

Prepare a medium (375°F) gas or charcoal grill fire.

In a large bowl, whisk the mayonnaise and vinegar until combined.

In another large bowl, toss the potatoes, pepper, and scallions with 2 Tbs. of the oil, 1 tsp. salt, and 1/2 tsp. pepper. Rub the chorizo all over with the remaining 1 Tbs. oil.

Grill the vegetables and chorizo, turning occasionally, until the scallions are charred in places and the potatoes and pepper are tender, 3 to 5 minutes for the scallions, 6 to 9 minutes for the peppers, and 12 to 15 minutes for the potatoes. If using cured (Spanish-style) chorizo, cook long enough to warm it through, about 8 minutes. If using uncooked (Mexican-style) chorizo, cook until it registers 145°F on an instant-read thermometer, about 15 minutes.

Transfer the scallions and pepper to a cutting board. Transfer the potatoes to the bowl with the mayonnaise mixture and toss. Coarsely chop the scallions and pepper, toss them with the potatoes, and season to taste with salt and pepper.

Cut the chorizo on the diagonal into thick slices and serve with the potato salad.

Black Peppercorns | Chorizo | Dairy-Free

Fish-Free | Bell Peppers | Scallions

Reviews (2 reviews)



Commenterri | 08/26/2013

Made this as directed except used polish kielbasa instead. It was simple to make and tasty but I would use smaller potatoes and slice crosswise rather than lengthwise since my slices were quite long. I would also increase the scallions/peppers ratio. I also grilled everything on a grill pan inside which made it even simpler to prepare. Will try again with the modifications!



drscorpio | 07/25/2013

Tried this recipe recently. Wonderful flavours. Very, very minimal prep time. I used uncooked chorizo instead of the cured style and suspect it wouldn't be as tasty with the cured chorizo. The only change I would make is after slicing the potato to microwave the slices for one to two minutes before putting them on the grill. I found it took the potato to take a bit longer to cook through than the suggested recipe time. Served with a basic green salad with maple balsamic vinaigrette to lighten the meal a bit.

Related Recipes

Spanish Pardina Lentil and Chorizo Stew
by Marge Perry

Turkey-Chorizo Burgers with Guacamole
by Bruce Weinstein, Mark Scarbrough

Spicy Chorizo and Egg Tostadas
by Dawn Yanagihara-Mitchell

Chorizo and Potato Tacos (Tacos de Chorizo y Papa)
by Shelley Wiseman

What We're Cooking Now

HOW-TO
21 Turkey Tips Every Cook Needs to Know
By Fine Cooking editors

MAGAZINE
Upper Crust: Why Heirloom Whole Wheat Is Perfect For Pies
By Roxana Jullaput

MENU
A Vegan Thanksgiving Dinner

RECIPE
Fuyu Persimmon and Fennel Salad with Hazelnuts
By Melissa Pellegrino
★★★★★

COLLECTION
12 Fabulous Fall Dinners Starring Butternut Squash

MENU
A Cozy Fall Brunch

COLLECTION
Classic British Recipes for Watching Ted Lasso

RECIPE
Fuyu Persimmon and Fennel Salad with Hazelnuts

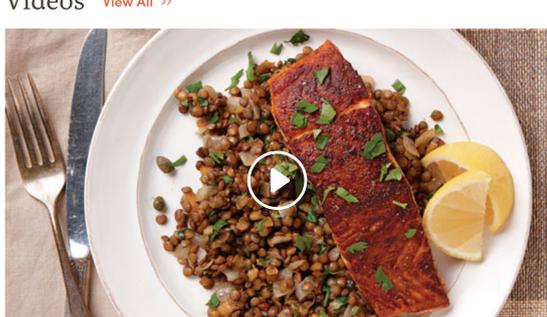
By Melissa Pellegrino
★★★★★

Find the inspiration you crave for your love of cooking

Subscribe today and save up to 50%

[Subscribe](#)

Videos [View All >>](#)



North African Spiced Salmon Over French Lentils

Go to any French bistro, and you'll likely find a dish of lentils and salmon. It's a classic for good reason: Lean, mellow lentils complement the richness of the fish...

RECIPE
Grilled Australian Lamb Tacos with Pomegranate-Mint Salsa

HOW-TO
How to Make Chocolate Soufflés

HOW-TO
How to Make Authentic Pad Thai

HOW-TO
How to Make Creole Shrimp Jambalaya

Connect
Follow Fine Cooking on your favorite social networks

Facebook [f](#)

Pinterest [p](#)

Instagram [i](#)

YouTube [y](#)

Twitter [t](#)

Fine Cooking Magazine

November/December 2020
Turkey By the Clock
[View Full Issue >>](#)
[View Issue Archive >>](#)
[Subscribe >>](#)

August/September 2020
An Alfresco Dinner, Italian-Style

June/July 2020
How to Make Pinsa

April/May 2020
Spring Vegetables and Seafood, Better Together

Follow



Site Links

- [Recipes & Menus](#)
- [How-To](#)
- [Ingredients](#)
- [Video](#)
- [Online Archive](#)
- [Subscribe](#)
- [Manage your subscription](#)
- [Manage Preferences](#)