



**Complexity level:** Easy

**Calories level:** Middle-calories level

**Price estimation:** 5 - 10 \$

## Ingredients

5  
potatoes (medium)  
1  
green bell pepper  
1  
onion  
6 clv  
garlic  
3  
spanish chorizo (to cook)  
6 T  
olive oil  
1/2 t  
salt  
3/4 c  
water  
3/4 c  
white wine  
1 t  
salt  
1 t  
spanish sweet paprika (optional)  
3  
bay leaves

## Instructions

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1. Peel, wash and chunk potatoes.
  2. Wash, deseed and chop green pepper.
  3. Peel and chop cloves of garlic and onion.
  4. Cut chorizo sausages into slices.
  5. Heat 6 tablespoons of olive oil in a pot. When warm, add chopped garlic, onion and 1/2 teaspoon of salt and cook and stir over low heat for 3 - 4 minutes.
  6. Add chopped pepper and cook over low heat for 3 - 4 minutes.
  7. Add slices of chorizo and cook and stir over medium heat for 3 - 4 minutes.
  8. Add chunked potatoes and cook and stir for 1 - 2 minutes.
  9. Add 1/2 cup of water, 1/2 cup of white wine (enough water and wine to cover the content of the pot), 1 teaspoon of salt, 1 teaspoon of Spanish sweet paprika and 3 bay leaves.
  10. Cover the pot, bring it to a boil and simmer for 18 - 20 minutes or until potatoes are tender.
  11. Serve warm and enjoy your Spanish potato soup with chorizo recipe! See more [Spanish Tapas recipes](#) [1].

**Source URL:** <https://thespanishcuisine.com/recipes/chorizo-and-potato-soup>

**Links**

[1] <https://thespanishcuisine.com/recipes/Spanish-Tapas>