

THE P•K•P WAY

Spiralized Potato Taco Salad

Yields about 4 servings



Ingredients

Spiralized Potato Fettucine

1 large russet potato, spiralized (thoroughly washed, peeling is optional)

Taco Sauce

4 teaspoons vegetable oil

1 small onion, diced

4 teaspoons chili powder

2 garlic cloves, minced

1 cup (8 ounces) canned tomato sauce

½ cup (4 ounces) chicken broth

2 teaspoons cider vinegar (optional)**

1 teaspoon brown sugar

Spiralized potato fettucine (directions above)

Directions

Spiralized Potato Fettucine

1. Preheat oven to 350°F and line a baking sheet with foil.
2. Bring a medium sized pot of water to boil.
3. Blanch the spiralized potatoes in boiling water and boil for 30 seconds*.
4. Rinse the blanched potatoes with cold running water and pat dry with paper towels.
5. Spread the rinsed spirals onto the prepared cookie sheet, in a single layer.
6. Bake for 20 minutes, flipping the potatoes half way through. Then, increase the temperature to 400°F and bake for another 20 minutes, flipping the potatoes half way through.

Taco Sauce

1. In a large skillet over medium-high heat, heat the oil until shimmering.
2. Add the onion and cook until softened, about 5 minutes.
3. Stir in the chili powder and garlic and cook until fragrant, about 30 seconds.
4. Stir in the tomato sauce, broth, vinegar (if using), and sugar. Bring to a boil, then reduce the heat to simmer and cook until slightly thickened, about 15 minutes.
5. Spoon the sauce over the spiralized potato and toss to coat***.

Notes

*Do not wait for the water to come back to a boil before starting the timer. Begin the 30 second countdown right when the potatoes hit the water.

**Adding the vinegar adds a sweet and fermented flavor. If you're not sure about this flavor, add 1 teaspoon at a time, tasting along the way. Or omit altogether.

***Once coated in the sauce, the countdown to soggy potato begins. Pour the sauce over the potatoes right before serving.