



Fiddlehead Ferns With Fingerling Potatoes And Chorizo

Ingredients

- 15-20 fiddlehead ferns, thoroughly cleaned
- 2 links chorizo, de cased
- 6 fingerling potatoes
- Salt and pepper

Dijon Dressing

- 2 tbsp Dijon mustard
- 2 tbsp olive oil
- Splash sherry vinegar
- Salt and pepper
- Whisk to emulsify

Preparation

Heat a sauté pan, and begin to cook chorizo breaking up meat with a wooden spoon. As the fat renders, add in potatoes and season with salt and pepper. Reduce heat and add some olive oil if needed and then add fiddlehead ferns. Cook them until tender, and pour in dressing stirring constantly to coat ingredients.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)