



## **Celebrating Our Roots with Miguel Paz and Minneapolis Edible Boulevards**

August 8, 2026 | 11:00 a.m. at Heart Space Garden

### **Ecuadorian Llapingachos Stuffed with Plant-Based Chorizo**

#### **Served with Wild Chive Agrio**

Makes about 8 medium Llapingachos | Serves 4

#### **Ingredients**

##### **Llapingachos**

- 2 1/2 lb. russet or Yukon Gold potatoes (about 5 medium), peeled and cut into 1-inch chunks
- Salt, for the potato cooking water
- 1 T. achiote oil, divided, plus more if desired
- 2 green onions, thinly sliced and divided

##### **Filling**

- 1 T. achiote oil, divided, plus more if desired (Llapingachos and filling)
- 2 green onions, thinly sliced and divided (Llapingachos and filling)
- 8 oz. The Herbivorous Butcher plant-based chorizo (from one 13 oz. package)
- 2-3 T. avocado or other neutral cooking oil, for frying

##### **Mild Wild Chive Agrio**

- 1/2 medium tomato, finely diced
- 1/2 medium red onion, finely diced
- 2 T. finely chopped locally foraged wild chives\*
- 1 small sweet pepper, seeded and thinly sliced (optional)
- 3/4 c. orange juice
- the juice of 1-2 limes
- 1 T. chopped cilantro
- 1 T. chopped parsley
- 1/2 T. white vinegar | 1 T. brown sugar | 1 T. olive or neutral oil | salt to taste

#### **Recipe Directions**

1. Make the Wild Chive Agrio first. Combine all agrio ingredients in a bowl. Mix well, taste for salt, and let rest for at least 45 minutes so the flavors blend and the onion softens.
2. Place the potato chunks in a pot and cover with cold water. Salt the water generously so it tastes pleasantly salty. Bring to a boil and cook until the potatoes are completely tender.
3. Drain well and mash until smooth. Mix in about 1 tablespoon achiote oil and half of the green onions. Taste; the potatoes should already be flavorful from the salted water. Add more salt only if needed. Let cool until comfortable to handle.
- the 4. Meanwhile, heat about 1 tablespoon achiote oil in a skillet over medium heat. Add the remaining green onions and chorizo. Crumble and cook until lightly browned and heated through. Remove from the heat.
5. Divide the potato mixture into 8 portions. Flatten one portion into a thick disk, place chorizo filling in the center, close the potato around it, and gently flatten into a patty. Repeat with the remaining portions.
6. Heat a thin layer of avocado or neutral oil in a skillet over medium to medium-high heat. When the oil is hot, add the patties without crowding the pan.
7. Leave the patties undisturbed until the bottoms are crisp and they release easily from the pan. Flip once and brown the second side. Moving them too soon or too often can make them fall apart.
8. Serve the Llapingachos hot with the Wild Chive Agrio spooned alongside or over the top.

**\*Foraging note:** Use wild chives only when they have been positively identified and gathered from an area free of pesticides and pet waste. Garden chives may be substituted.

**Ingredient note:** For the traditional color and flavor, use prepared achiote oil. If unavailable, briefly warm 1 tsp. ground annatto in 2 T. neutral oil and strain if desired. Plain neutral oil may also be used, although the color and flavor will differ.

*Agrio adapted from Laylita.com.*

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