

CALABRIAN POTATOES WITH SMOKED PANCETTA, CURED SAUSAGE & 'NDUJA

4 servings

Ingredients

- 1 1/2 lb (680 g) yellow potatoes, peeled and cut into small cubes
- 2 tablespoons extra virgin olive oil
- 1/2 cup finely chopped onion
- 3 oz (85 g) smoked pancetta, diced
- 4 cherry tomatoes, quartered
- 5 oz (140 g) cured Italian sausage, thinly sliced
- 1 oz (30 g) 'nduja, or more to taste
- 1/2 teaspoon dried oregano
- 1/2 teaspoon chopped rosemary, or 1 small sprig
- Salt, to taste
- 1/3 to 1/2 cup hot water, as needed

Instructions

1. Prepare the Potatoes

Peel the potatoes and cut them into small, even cubes. Quarter the cherry tomatoes, finely chop the onion, and slice the cured sausage.

2. Cook the Pancetta and Onion

Heat the extra virgin olive oil in a large skillet over medium heat. Add the onion and smoked pancetta. Cook for about 3-4 minutes, stirring occasionally, until the onion softens and the pancetta begins to lightly brown.

3. Add the Potatoes

Add the cubed potatoes and stir well to coat them in the oil and pancetta drippings. Season lightly with salt, rosemary, and oregano. Cook for about 5 minutes, stirring occasionally.

4. Add the Tomatoes

Add the cherry tomatoes and stir. Pour in about 1/3 cup hot water, reduce the heat to medium-low, and cover partially. Cook for about 15-20 minutes, stirring from time to time, until the potatoes are tender. Add a splash of hot water if the skillet becomes too dry.

5. Add the Cured Sausage

When the potatoes are almost fully cooked, add the sliced cured sausage. Cook uncovered for another 3-4 minutes, allowing the sausage to release its flavor into the potatoes.

6. Add the 'Nduja

Lower the heat. Add the 'nduja and stir gently until it melts into the cooking juices and coats the potatoes. Cook for another 1-2 minutes. Taste before adding any extra salt, since pancetta, sausage, and 'nduja are already naturally salty.

7. Serve

Remove from the heat and let the dish rest for about 3 minutes. Serve hot with slices of crusty Italian bread.

Nonna's Tips

- **Use yellow-fleshed potatoes.** They stay creamy inside while holding their shape during cooking.
- **Adjust the 'nduja to your taste.** One ounce gives noticeable heat without overpowering the other ingredients.
- **Do not add too much salt at the beginning.** Pancetta, cured sausage, and 'nduja already contribute plenty of seasoning.
- **Keep the tomatoes minimal.** They add a little acidity and sweetness without turning the dish into a tomato stew.
- **Use rosemary and oregano sparingly.** Both work beautifully with potatoes and cured meats, but the 'nduja should remain the dominant spicy note.
- **Serve with crusty bread.** It is perfect for soaking up the flavorful juices left in the skillet.

Nutrition Facts

Approximate values per serving. Actual values may vary depending on the brands and exact quantities used.

Nutrition	Per Serving
Calories	about 430 kcal
Total Fat	about 24 g
Saturated Fat	about 8 g
Carbohydrates	about 36 g
Dietary Fiber	about 4 g
Sugars	about 3 g
Protein	about 16 g
Sodium	about 820 mg