

Potato Tacos with Green Chilies

Description

Ingredients:

1.5 lbs petite boiling potatoes, cut in half

- default watermar • 3 tablespoons of olive oil, plus some more for frying the tortillas
- 1 petite white onion, sliced finely
- 6 average poblano peppers, charred and skinned
- A pinch of salt
- 8 oz of crumbled Mexican queso fresco or alternatives like goat cheese or feta
- 16 epazote leaves, finely cut (optional)
- 8-12 corn tortillas, crisped lightly in olive oil

PREPARATION:

- 1. Place the potatoes in salted water ensuring theyâ??re submerged. Boil until they soften, roughly 15 minutes.
- 2. After boiling, allow them to cool under tap water. Once cooled, peel and dice them into small pieces.
- 3. Pour the oil into a sturdy skillet and heat over a medium flame.
- 4. Toss in the sliced onions and diced potatoes. Fry while stirring occasionally, ensuring they donâ??t stick, until they attain a deep brown hue. This should take between 10 to 15 minutes.
- 5. As the potato mix is frying, deseed the charred poblanos and coarsely cut them.
- 6. Mix these chopped poblanos with the frying potato mix. If you have epazote, add it now and season the mixture using salt.
- 7. Switch off the heat and blend in the cheese.
- 8. In a separate pan, fry the corn tortillas using olive oil on medium heat.
- 9. Once done, stuff them with the potato mixture, fold, and serve with a sauce of your choice.

Enjoy!

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1. Tasty Recipes

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