



Potato Tacos with Green Chilies

Description

Ingredients:

- 1.5 lbs petite boiling potatoes, cut in half
- 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 they'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 don'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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