

Potato Tacos with Green Chilies

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Ingredients:

- 1.5 pounds small boiling potatoes, halved
- 3 tablespoons olive oil, plus extra for frying the tortillas
- 1 small white onion, thinly sliced
- 6 medium poblano peppers, charred and peeled
- A pinch of salt
- 8 ounces crumbled Mexican queso fresco or alternative such as goat cheese or feta
- 16 epazote leaves, finely chopped (optional)
- 8-12 corn tortillas, lightly crisped in olive oil

PREPARATION:

- Submerge the potatoes in salted water and bring to a boil, cooking until tender, approximately 15 minutes.
- After boiling, cool the potatoes under tap water, then peel and dice them into small pieces.
- Heat oil in a sturdy skillet over medium heat.
- Add the sliced onions and diced potatoes to the skillet. Fry, stirring occasionally to prevent sticking, until they achieve a deep brown color, about 10 to 15 minutes.
- While the potatoes are frying, deseed the charred poblanos and roughly chop them.
- Combine the chopped poblanos with the frying potato mixture. If using epazote, add it now and season the mixture with salt.
- Turn off the heat and mix in the cheese.
- In a separate pan, fry the corn tortillas in olive oil over medium heat.
- Once fried, fill the tortillas with the potato mixture, fold them, and serve with a sauce of your preference.

Enjoy your meal!