

## Peruvian Style Potatoes with Spicy Cheese Sauce

### Ingredients:

5-6 yellow potatoes

8 oz Oaxaca cheese

¼ cup whole milk

1-2 T Aji Amarillo chili paste

1 tsp salt

3 hard-boiled eggs

¼ cup sliced black olives

3 T flat parsley leaves

### Directions:

1. Slice potatoes into ¼-inch slices and place them into a medium size pot of cold water. Add 1 tsp salt and bring to a boil. Cook potatoes until tender.
2. Hard boil eggs.
3. While the potatoes and eggs cook. In a double boiler place, cubed Oaxaca cheese (or Munster if unavailable) milk and melt completely. Once melted add the Aji Amarillo paste. 1-2 T depending on the level of spice you prefer. Cheese mixture should smooth and creamy.
4. Peel eggs and quarter. Drain potatoes and arrange on a plate, cover with melted cheese mixture top with olives and parsley. Enjoy.



## Nutrition Facts



Serving (1/4)  
308.5g



|                    |          |     |
|--------------------|----------|-----|
| <b>Calories</b>    | 359 kcal | 18% |
| Calories from Fats | 157 kcal | 8%  |
| <b>Total Fat</b>   | 15.9 g   | 25% |
| Saturated Fat      | 8.3 g    | 41% |
| <b>Cholesterol</b> | 154 mg   | 51% |
| <b>Sodium</b>      | 1040 mg  | 43% |
| <b>Total Carbs</b> | 36.1 g   | 12% |
| Fiber              | 2.7 g    | 11% |
| Sugars             | 2.5 g    | 5%  |
| <b>Protein</b>     | 18.8 g   | 38% |