

Tortitas de Papa

Chef Alan Delgado

Allergens

- Milk, egg, wheat

Kitchen Tools

- Skillet
- Large pot
- Large mixing bowl
- Potato masher
- Blender

Ingredients (3-5 Servings)

For the tortitas:

- 4 whole Yukon Gold potatoes
- ½ cup queso fresco, crumbled
- 1 tablespoon butter
- 1 egg
- 1 cup breadcrumbs
- Salt to taste

For the tomato salsa:

- 6 Roma tomatoes, halved
- 6 garlic cloves, whole
- 1 white onion, quartered
- 2 Serrano peppers, halved
- 1 cup cilantro, chopped
- Salt and lime juice to taste

Instructions

For the tortitas:

1. Simmer potatoes in salted water until fully cooked. Allow to cool slightly before peeling.
2. Place peeled potatoes in a bowl with remaining ingredients and mash until mixed through.
3. Portion potatoes into even balls and flatten into little pancakes. If the potatoes are too sticky to handle, gently add more breadcrumbs to the mix. Allow to cool.
4. Liberally oil the bottom of a skillet and heat on medium-high. Drop the potato pancakes into the hot skillet and cook until golden brown, then flip to cook the other side.

For the tomato salsa:

1. Lightly oil the bottom of a hot skillet and char all of the vegetables. Do not overcrowd the pan.
2. Blend all ingredients until a smooth salsa is achieved. Season with salt and lime juice to taste.

To plate:

1. Spoon salsa atop the tortita. Garnish with shaved queso fresco.

