



# Papa a la Huancaína (regular)

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## Ingredients:

4-5	Aji Amarillo peppers
2 Tbs.	vegetable oil
4	soda crackers
1	small clove garlic
4 oz.	queso fresco
4 oz.	ricotta
4	boiled potatoes
Salt	
Lettuce leaves	
Peruvian black olives	



from



Peruvian Restaurant  
Collegedale, TN

## Directions:

Boil potatoes until done. Peel and slice.  
Blend Amarillo peppers, garlic, vegetable oil, crackers, queso fresco, ricotta, and salt in a blender. Garnish with lettuce leaves and black olives.

**Yields:** 2 servings

*Papa a la huancaína is a Peruvian appetizer of boiled yellow potatoes in a spicy, creamy cheese sauce called huancaína sauce and traditionally accompanied by black olives and hard boiled eggs.*