



Papa a la Huancaína (vegan)

Ingredients:

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



from



Directions:

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

Yields: 2 servings

Papa a la huancaína traditionally 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.