

Ajiaco or Garlic Potatoes

Recipe Serving # : 6

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
3	lb	white potatoes	
2	Tbsp	oil	
3	cloves	garlic	crushed
1	small	onion	finely chopped
3	tsp	yellow chilies or yellow hot pepper sauce	ground
.50	tsp	palillo	
		salt and pepper	
.75	cup	evaporated milk	
.25	lb	fresh cheese	cubed
.50	cup	water	
3		eggs	hard boiled sliced

Recipe Instructions:

1. Boil potatoes, peel and cut into cubes.
2. Heat the oil in a saucepan and fry the garlic, onion, chilies, salt and pepper.
3. Add the milk, potatoes and water and stir with a wooden spoon being careful not to break the potatoes.
4. Then add the cubed cheese and the hardboiled eggs cut into slices.
5. Serve with rice.

Recipe Notes :

<http://edn.link/kfkaxy>