



Ecuadorian Potato Cakes with Peanut Sauce

SERVINGS 4 Ⓛ PREP TIME 15 mins COOK TIME 45 mins

INGREDIENTS

- 1 1/2 lb Yukon Gold potatoes
- 1 garlic clove, finely chopped
- 1/3 cup plus 1/2 cup finely chopped scallions, divided
- 6 tbsp **La Fe Vegetable Oil**, divided
- 1/2 tsp **La Fe Ground Cumin**
- **La Fe Black Pepper**
- **La Fe Sazon**
- 3/4 cup **La Fe Coconut Milk**
- 1/2 cup crunchy peanut butter
- 6 oz **La Fe Queso Fresco**

DIRECTIONS

1. Peel potatoes and cut into 1-inch pieces. Cover potatoes with cold water in a medium pot, then stir in 1 teaspoon salt and simmer until very tender, about 18 minutes.
2. While potatoes simmer, cook garlic and 1/3 cup scallions in 2 tablespoons La Fe vegetable oil in a small saucepan over medium heat, stirring, until softened, about 2 minutes. Stir in La Fe cumin and 1/4 teaspoon La Fe black pepper and La Fe sazón and cook, stirring, 1 minute. Add La Fe coconut milk and bring to a bare simmer, then remove from heat and stir in peanut butter until combined well. Keep peanut sauce warm, covered, off heat.
3. Drain potatoes, then mash in a bowl.
4. Cook remaining 1/2 cup scallions with 1/4 teaspoon salt and 1/4 teaspoon La Fe black pepper in 2 tablespoons La Fe vegetable oil in a small saucepan over medium heat, stirring, until scallions are softened, then stir into potatoes along with La Fe queso fresco. Form potato mixture into 8 balls and flatten each into a 3-inch patty.
5. Heat 1 tablespoon La Fe vegetable oil in a 12-inch nonstick skillet over medium-high heat until hot, then fry cakes in 2 batches, turning over once, until crusty, about 6 minutes per batch. Add remaining tablespoon La Fe vegetable oil for the second batch.
6. Gently reheat peanut sauce, thinning to a creamy consistency with a little water if necessary. Season sauce with salt and serve with potato cakes.