



Taco de Papa

SERVINGS 5 ⌚ **PREP TIME** 45 min **COOK TIME** 1 hr

INGREDIENTS

- 1 lb potatoes
- 10 **La Fe Corn Tortillas**
- 1 avocado (about 8 oz/250 g)
- 1 large tomato , peeled, seeded and diced
- A few lettuce leaves , cut into strips
- 1 red onion , cut into thin strips
- ½ cup sour cream
- 2 oz. panela cheese, grated
- 1 cup vegetable oil
- Black pepper
- ½ tablespoon salt

DIRECTIONS

1. Cook the potatoes with the skin in a large pot of boiling salted water over high heat, covered, for about 25 minutes.
2. Remove the potatoes from the pot and rinse with cold water.
3. Peel the potatoes and place in a large bowl.
4. Add ¼ tablespoon salt and pepper.
5. Mash the potatoes using a potato masher until they have the consistency of mashed potatoes.
6. Set aside.
7. Heat the corn tortillas in a pan on medium-low heat for about 1 minute on each side until tender.
8. Remove the tortillas from the comal and place 1 tablespoon of mashed potatoes in the center of each of them.
9. Roll the tortillas like tacos and close them with toothpicks.
10. Pour the vegetable oil in a deep pan to a height of about ½ inch (1,5 cm). Heat the oil over high heat.
11. Fry the tacos for about 2 minutes, until golden brown. Turn them regularly while frying.
12. Place them as you go on paper towels to remove the excess fat.
13. Remove the toothpicks and set aside.
14. Cut the avocado into strips.
15. Line the tacos in a large serving dish.
16. Place the following ingredients directly on the tacos: sour cream, onion, lettuce, tomato, avocado, and sprinkle with grated panela cheese.