

# Russet Potatoes with Cheese

*Recipe by Chef Oscar Herrera*

The dish that can never be missing at the table! Some classic cheesy potatoes, but non quite as creamy as this recipe.

## Ingredients:

Colorado Russet Potatoes	4	Garlic	2 cloves
Tomato	3	Butter	400 grams
Jalapeños	2	Cream	1 cup
Onion	¼	Whey	½ liter
		Cheddar Cheese	300 grams

## Process:

- Peel the Russet potatoes and cut them into small cubes. Cook for 25 minutes (from cold water) with salt. The cubes should be soft but firm. Strain excess water and set aside.
- Cut the peppers, tomatoes, and onions into pieces. Set aside.
- In a pot heat butter then stir fry the garlic, onions, and tomatoes. Cover 4 minutes.
- Uncover and add jalapeño pieces, stir, and cook for 15 minutes. Add whey when the chilies are soft.
- Pour the mix into blender and pulse. Set aside.
- Pour the sauce over the cooked potato cubes, stir, and incorporate well. Make in a pot over medium heat.
- Add cubes of cheddar cheese and wait for them to melt. Serve hot.

