

Papas con Chile

As you know, Aunt Ky likes all things spicy, and when she goes to a restaurant and likes a dish, she soon starts trying to replicate it. This is Aunt Ky's version of Abuelo's potatoes without bell peppers and onions. When making it, she uses whatever pepper is in season, usually poblanos. Don't forget that you can always adjust the heat by changing your peppers; Aunt Ky has to tone down the heat when she serves the whole family.

Ingredients

3 pounds red potatoes
½ cup cream
3 ounces cream cheese
10 ounces Velveeta
¼ cup sour cream
½ tablespoon salt
¾ teaspoon granulated garlic
2 - 4-ounce cans green chilis
2 tablespoons jalapenos



Instructions

- ❖ Wash and dice potatoes in evenly sized chunks.
- ❖ Place potatoes in boiling water. Once it returns to a boil, let it boil for at least ten minutes.
- ❖ Drain the water.
- ❖ Cut cream cheese and Velveeta into 2-inch chunks.
- ❖ When chopping your jalapenos, remove the stem and seeds.
- ❖ Add potatoes and then the remaining ingredients into a large mixing bowl and begin to incorporate until you have creamy, delicious, and spicy mashed potatoes.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8