

## **Papas Guisadas (Potatoes in Tomato Sauce)**

Diana Kennedy - "The Art of Mexican Cooking"

Palm Beach Post - (Edmund Tijerina - San Antonio Express-News)

**Servings: 3**

**1/2 pound (about 1 large) tomatoes, broiled**

**2 chiles serranos, broiled and chopped**

**1 clove garlic, peeled**

**2 tablespoons water**

**1/3 cup safflower oil**

**1 pound (about 6 medium) red bliss potatoes, cooked al dente and cut into 1-inch cubes**

**1/4 cup white onion, finely chopped**

**salt to taste**

**2 ounces cotija or Romano cheese, finely grated**

In a blender, blend the unpeeled tomatoes with the chiles, garlic and water to make a textured sauce. Set aside.

Heat the oil in a heavy frying pan. Add the cubed potatoes and fry gently, turning them over from time to time, until they are beginning to turn golden, about 5 minutes.

Add the onion and sprinkle with salt.

Continue frying and turning them over so that the onion turns golden but does not burn, about 3 minutes.

Pour the blended ingredients over the potatoes and mix carefully, turning the potatoes over so they do not fall apart and become mushy.

Cook over low heat until some of the sauce is absorbed but the texture is still moist, about 8 minutes.

Sprinkle with the cheese and serve.

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Per Serving (excluding unknown items): 224 Calories; 24g Fat (94.5% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Vegetable; 5 Fat.