

PAPAS A LA HUANCAINA



FROM PERUVEGAN
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Traditionally the potatoes in this dish are boiled. I like to roast the potatoes, then pour the sauce over them. The roasting brings out the sweetness in the potatoes.

Ingredients

- 5 medium to large yellow skinned potatoes, cut into wedges
 - 1 tablespoon olive oil
 - 1/2 teaspoon of sea salt
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 - 1 onion, diced
 - 1 3/4 teaspoons turmeric
 - 1 garlic clove, minced
- 1 1/2 tablespoons Sriracha sauce or other hot pepper sauce
 - 2 cups raw cashews, soaked overnight
 - 1 tablespoon mellow red miso
 - 5 tablespoons nutritional yeast
- 1 cup of unsweetened almond milk or soy milk
 - 1 1/2 cups of water
 - 1 tablespoon of sea salt

Directions

1. Preheat oven to 400 degrees. Mix cut potatoes with olive oil and season with salt and pepper. Place on parchment lined baking sheet and roast for approximately 30 to 40 minutes, or until browned on the outside.
2. In the meantime, prepare the sauce. In a large frying pan, sauté onion in olive oil over medium heat until translucent. Add turmeric, garlic, and Sriracha sauce. Sauté for another five minutes. Remove from heat.
3. In a blender, combine the onion mixture, cashews, miso, nutritional yeast, almond milk, water, and sea salt. Blend thoroughly.
4. Pour sauce over cooked potatoes and garnish with sliced olives. Season to taste with salt and pepper. Serves 6 to 8