



Potato & Green Chile Tacos

Makes 6 to 8 servings ~ \$13.51 (\$2.25 to \$1.69 per serving)

This recipe is a great side dish for meat eaters and a wonderful addition to the vegetarian taco choices. In Santa Fe we have fresh organic potatoes and all of the vegetables in this recipe that are grown locally and sold at our Farmer's Market. I've tried this recipe with a variety of organic potatoes, including small red potatoes, fingerling potatoes, small white potatoes and russets and they all taste good.

See if you can get organic potatoes in your area at your own Farmer's Market or local grocery, it will make this dish taste fabulous. Potatoes are the key ingredients, so the better tasting the potato the better this dish will taste. Green Chile is the other key ingredient to this dish, I recommend getting mild green chiles, as some can be quite hot. You can always add more heat from chiles to a dish but you can't take away the heat once it is there. If you can't get fresh chiles, you should be able to find them frozen or canned in your local supermarket or grocer.

Ingredients

3 Tbsp. olive oil

3 cups red, fingerling, dutch, yellow or yukon gold potatoes, sliced very thinly

2 cloves garlic, finely chopped

1/2 cup white onions, diced

1 cup Roma or other heirloom tomatoes, coarsely chopped

1 cup roasted, peeled, seeded & chopped green chiles (approximately 4 whole New Mexico or Anaheim Green Chiles)

1 tsp. kosher salt

1/2 teaspoon black pepper, ground

1/2 cup shredded Jack Cheese

Directions

1. Roast the green chiles over an open flame or barbecue, then peel and de-seed them. I always use fresh chiles and roast them myself but if you can't get either New Mexico or Anaheim green chiles, look for them in the frozen food section or canned in the Mexican food section of your local grocer or supermarket.
2. In a large cast iron skillet or frying pan, heat olive oil over medium heat and add potatoes. Sauté for 3 to 4 minutes, then add garlic. Stir to prevent burning.
3. Add the onions and tomatoes and cook for another 3 to 4 minutes, stirring occasionally.
4. Add the chopped green chiles, stir into the other ingredients and sauté another 2 minutes.
5. Reduce heat to low, cover and cook for another 7 minutes until the potatoes are soft and cooked to the desired consistency, stirring occasionally to prevent burning. A little browning on the potatoes will give them a nice flavor and texture so this is desirable.
6. Add the kosher salt, black pepper, and the shredded Jack Cheese and stir into other ingredients.
7. Remove from heat and serve immediately with either corn or flour tortillas and your favorite salsa.

*Recipe courtesy of Lois Ellen Frank, from the "Taco Table Cookbook" published by the Western National Parks Association.
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