

Peruvian Patatas Al Horno

April 3rd, 2021

This recipe serves: 6

Prep Time: 00:30

Cook Time: 00:45

The traditional Peruvian potato is purple in color. Although purple potatoes provide a beautifully unique presentation for your finished meal, there is not a lot of difference, taste or nutritionally, between purple potatoes and their North American cousins. If Purple potatoes are available, they are great in this recipe. However, they can be easily replaced with Gold or Red potatoes. However, the high starch content found in Russet potatoes make them less than ideal for this recipe. So stick with Purple, Gold, or Red.

Ingredients:

2 pounds Peruvian Purple Potatoes / Gold Potatoes / or Red Potatoes, scrubbed

Water

2 Tablespoons Table Salt

1 Pinch of Salt

1/2 Cup Olive Oil

1 Tablespoon Mexican Oregano, finely chopped

2 cloves Garlic, minced

1 Tablespoon Cilantro, finely chopped

Directions:

Preheat oven to 400° Fahrenheit.

Fill a large bowl with water. Add 2 Tablespoons Table Salt. Mix well until fully dissolved.

Halve or quarter the potatoes and place them into the bowl.

In another bowl, mix the Olive Oil, Oregano, Garlic, and a pinch of Salt. Mix well.

Drain the Potatoes and add them to the Oil mixture.

Toss well.

Spread the Potatoes on a sheet pan.

Roast for 30 minutes until potatoes are tender, with an internal temperature of 200° F.

Sprinkle with cilantro and serve.