



LOCRO DE PAPA



PREP TIME

1 hour



RECIPE INFO

Serves eight

INGREDIENTS

Refrito:

2 tbsp. butter
1 white onion (diced)
2 cloves garlic (minced)
1 small red bell pepper (diced)
1 tsp. achiote powder
2 tsp. cumin

Soup:

12 medium sized potatoes (peeled and cubed)
8 cups water
1-2 cup milk (as needed)
1 ½ cup shredded mozzarella
Cilantro (chopped)
Salt

Garnish:

Feta crumbles
Cilantro
Hot sauce

DIRECTIONS

In a large soup pot over medium heat, start the refrito by sautéing onion, garlic, pepper, achiote powder and cumin in butter, stirring well, until onions are translucent. Add potatoes to refrito and mix until coated. After about 5 minutes, add water and bring to a boil. Once potatoes are tender, mash in pot with potato masher. Turning heat to low, stir in mozzarella and cilantro. Add milk and salt to taste and desired creaminess. Serve in bowls, topped with feta crumbles, cilantro and your choice of hot sauce.