

PAPAS A LA AREQUIPEÑA

"Au gratin" meets Latin in this classic Peruvian-style dish, featuring a rainbow of yellow, red and purple potatoes, baked with feta, mozzarella, chiles and broth. They're topped with an oil-filled halved chile, which infuses them with flavor as they bake. Serve on the side, or as a small plate or appetizer.

Ingredients	Amounts
Yellow flesh potatoes, diced	2 ¼ lbs
Purple potatoes, diced	2 ¼ lbs
Red potatoes, diced	2 ¼ lbs
Diced feta cheese	1 lb
Diced mozzarella cheese	1 lb
Low-sodium chicken stock	4 ½ cups
Chopped garlic	2 Tbsp
Chopped fresh oregano	3 Tbsp
Aji amarillo chiles, seeded, skinned and julienned	6
Salt and black pepper	As needed
Serrano chiles	12
Olive oil	As needed
Cilantro leaves	As needed

Method

1. In large bowl, combine potatoes, cheeses, stock, garlic, oregano and aji amarillo chiles. Mix well; season with salt and pepper. Divide mixture among 24 (8-ounce) ramekins. Cut serrano chiles in half lengthwise; remove seeds. Place 1 chile half in each ramekin and fill chile with oil. Bake in 400°F oven about 45 minutes or until potatoes are tender. Garnish with cilantro leaves.

Yield: 24 servings