



Potato Tacos

Ingredients

- 8 corn or flour tortillas
- 3 ears fresh corn, kernels from cob
- 1 teaspoon Ancho Chili Powder
- 2 tablespoons Lime Juice
- ½ onion, peeled and minced
- 1 clove minced garlic
- ½ cup fresh cilantro, chopped
- 1 ½ cups Cotija Cheese, grated
- 6 russet potatoes, peeled and diced
- 1 avocado, peeled and sliced
- ½ cup sour cream
- Olive oil
- Salt and Pepper

Directions

Preheat oven to 350. Toss potatoes in light coating of olive oil. Sprinkle with salt and pepper. Spread into single layer on baking sheet. Bake for 30 minutes, or until softened.

Meanwhile, heat a drizzle of oil in a pan over medium-high heat. Add onion, cook for 3-4 minutes until softened. Add garlic, cook for 1 more minute. Add corn, stir and spread into single layer in the pan. Cook – without stirring – for 5 minutes or until browned on underside. Stir. Cook for an additional 3 minutes.

Add 1 tablespoon of olive oil, Cotija cheese, chili powder, lime juice, and cilantro to mixture. Add salt and pepper to taste. Mix well. Remove from heat and set aside.

Warm tortillas in oven for 3-5 minutes. Top tortillas with a layer of potatoes, add a scoop of the corn mixture, and several slices of avocado. Garnish with sour cream and a sprinkle of Cotija cheese. Serve.