

# Papas Chorreadas (Potatoes with Cream and Cheese Sauce)

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★★★★★ 5 from 25 votes



PREP TIME

15 mins

COOK TIME

42 mins

TOTAL TIME

57 mins



COURSE

Side Dish

CUISINE

Colombian

SERVINGS

4 servings



CALORIES

636 kcal

## INGREDIENTS

- 8 medium red potatoes partially peeled
- 1 tablet chicken bouillon
- Water
- 1 tablespoon butter
- 1 tablespoon vegetable oil
- 1 ½ cups dice tomatoes
- 3 scallions cut into 2 inches long
- ¼ teaspoon garlic powder
- ¼ teaspoon cumin
- ¼ teaspoon salt
- Pepper to taste
- 1 cup heavy whipping cream
- 1 tablespoon chopped cilantro
- 1 cup shredded mozzarella cheese

## INSTRUCTIONS

1. Place the potatoes and chicken bouillon in a medium saucepan. Cover with water and bring to a boil and cook about 30 minutes until tender. Drain and set a side.
2. While the potatoes are cooking, heat the oil and butter in a frying pan over medium heat. Add onion and tomatoes, stir and cook about 7 minutes. Add garlic powder, cumin, salt and pepper.

Stir and cook 2 minutes more.

3. Add cream, cilantro and cheese. Mix well and turn down the heat and cook for 3 minutes or until cheese has melted.
4. In a serving dish place the potatoes and pour the sauce on top. Serve them hot. Papas Chorreadas Recipe

## NUTRITION

Calories: 636kcal	Carbohydrates: 75g	Protein: 17g	Fat: 32g
Saturated Fat: 18g	Polyunsaturated Fat: 3g	Monounsaturated Fat: 8g	Trans Fat: 0.02g
Cholesterol: 90mg	Sodium: 429mg	Potassium: 2220mg	Fiber: 8g
Sugar: 10g	Vitamin A: 1303IU	Vitamin C: 47mg	Calcium: 263mg
Iron: 4mg			



### KEYWORD

Colombian Food, colombian potatoes, Colombian recipes, colombian side dish

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