

# A Taste of the World

CAL POLY

## INTERNATIONAL *recipes*

### Peruvian Potatoes

*with Avocado Dip*

*Yields 8 servings*

This hearty Peruvian dish consists of everyday ingredients and takes less than an hour to bake.

The paired chilled avocado dip is deliciously flavored with lime—it can be mixed and cooled while the potatoes bake.



## INGREDIENTS

### POTATOES

- **2 tsp olive oil**
- **1½ tsp chili powder**
- **1 tsp garlic salt**
- **1 tsp cumin**
- **1½ lbs fingerling potatoes**
- **1 tsp paprika**

### AVOCADO DIP

- **2 avocados, ripe, peeled, pitted, and mashed**
- **¼ cup sour cream**
- **1 tbsp lime juice**
- **2 tbsp cilantro, fresh, chopped**
- **1 tsp garlic salt**

## DIRECTIONS

### POTATOES

1. Preheat oven to 400°F.
2. Stir together oil and seasonings in a large bowl.
3. Add potatoes and stir well to coat with mixture.
4. Place on a large, parchment lined baking sheet.
5. Bake for 40 to 50 minutes, until golden brown and tender when poked with a fork.

### AVOCADO DIP

1. Mix all of the ingredients for the dip together in a medium bowl.
2. Cover with plastic wrap and refrigerate at least 30 minutes.

Serve warm potatoes and chilled avocado dip together.