

POTATO AND HATCH CHILE STEW

Serves: 2

Ingredients

1 cup hatch chiles (or poblano/anaheim), roasted and peeled
1 Tbsp. sunflower seed oil or other vegetable oil
1 small onion, diced
1/2 tsp. teaspoon ground coriander
1/4 tsp. ground cumin
1 garlic clove, minced
2 large russets or 5 smaller potatoes (a scant pound) peeled and chopped into 1-1/2-inch chunks
Salt and pepper
1 cup chicken stock or water

Optional toppings:

Sour cream (or Greek yogurt)
Chopped cilantro

Directions

Chop the chiles coarsely. Heat the oil in a wide pot; add the onion and cook over medium-low heat, stirring frequently until softened, about 4 minutes. Add the coriander, cumin, garlic and potatoes, followed by the chile, along with 1/2 teaspoon salt and give a stir. Cook together for a few minutes, then add the water or stock. Bring to a boil, then lower the heat to a simmer.

Cook and cover until the potatoes are completely softened, about 25 minutes. Taste and season with salt and pepper. At this point you can mash the potatoes, or at least a few of them to give the dish a creamy sort of background, if desired.

Credit/Link (original recipe):

food52.com/recipes/30727-deborah-madison-s-potato-and-green-chile-stew