



Peruvian Causa Rellena

Ingredients

- 5lb Potatoes cut in half, cooked and peeled
- 1/4 cup fresh lime juice
- 1 avocado cut in slices
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 tablespoons Peruvian yellow chiles (aji amarillo), cooked, mashed
- 2 cups shredded cooked chicken breast or tuna
- 1/2 cup frozen sweet peas, cooked
- 2 medium carrots, peeled, finely chopped, cooked slightly (about 3/4 cup)
- 2 tablespoons finely chopped red onion
- 2 tablespoons mayonnaise

Garnish

- 1 tablespoon chopped fresh parsley
- 1/2 cup kalamata olives
- 2 hard-cooked eggs, peeled, cut into wedges
- Bibb lettuce leaves

Steps

1. Press potatoes through potato ricer, or mash until smooth. In large bowl, mix potatoes, lime juice, salt, pepper and Peruvian chiles. In medium bowl, mix chicken, peas, carrots, onion and mayonnaise.

2. Place half of potato mixture on large serving platter; form into rectangle shape about 11x7 inches. Spoon chicken mixture over potato mixture on platter; sprinkle with additional salt and pepper as desired. Place the sliced avocado. Top with remaining potato mixture, shaping into rectangle shape.

3. Refrigerate 1 hour before serving. Garnish top of potato mixture with parsley, olives and chopped eggs. Arrange lettuce leaves around potato mixture. Cut into squares.