Papa a la huancaina sauce is creamy and a bit spicy and amazing! I’ve known this recipe since I was really young and always enjoyed making it with my mom because all you had to do was put all the ingredients in the blender! Typically, this Peruvian sauce is served on top of boiled potatoes, but can also be used as a spicy topping to go along with grilled chicken and other foods.

Total time: 5-7 minutes

Equipment:

A Blender

Ingredients for sauce:

1 [tablespoon](https://www.amazon.com/Incas-Food-Aji-Amarillo-Paste/dp/B003G52K5E" \t "_blank) of aji amarillo paste (to increase spiciness add 2-3 teaspoons)

[1/2 cup of evaporated milk](https://www.amazon.com/Nestle-Carnation-Vitamin-Added-Evaporated/dp/B00099XPD6/ref=sr_1_1?dchild=1&fpw=pantry&keywords=evaporated+milk&qid=1601778435&s=pantry&sr=1-1" \t "_blank)

1 [tablespoon of olive oil](https://www.amazon.com/Amazon-Brand-Virgin-Mediterranean-Previously/dp/B07WPSJWQ6/ref=sr_1_5?dchild=1&fpw=pantry&keywords=olive+oil&qid=1601778487&s=pantry&sr=8-5&srs=7301146011" \t "_blank)

1 oz. of queso fresco or mozzarella cheese

10[soda crackers](https://www.amazon.com/Keebler-Club-Crackers-Original-13-7/dp/B017NF3D6C/ref=sr_1_6?dchild=1&fpw=pantry&keywords=soda+crackers&qid=1601778566&s=pantry&sr=8-6&srs=7301146011" \t "_blank)

1/4 [tsp of Bijol condiment and coloring seasoning](https://www.amazon.com/Bijol-Coloring-Seasoning-Condiment/dp/B000O8KKB2" \t "_blank)

2-3 potatoes – if you’d like to complete the dish

Vegan version:

1 tablespoon of aji amarillo paste (to increase spiciness add 2-3 teaspoons)

1/2 c[up of almond milk (unflavored)](https://www.amazon.com/Almond-Breeze-Almondmilk-Unsweetened-Original/dp/B000R77504/ref=sr_1_8?crid=MGLY9JC27Y7Q&dchild=1&fpw=pantry&keywords=almond+milk+unsweetened&qid=1601778739&s=pantry&sprefix=almond+milk+%2Cgrocery%2C204&sr=1-8" \t "_blank)

1 tablespoon of olive oil

10 soda crackers (add more if necessary for taste)

1/4 tsp of Bijol condiment and coloring seasoning

2-3 potatoes – if you’d like to complete the dish

Preparation:

1. \*Place all the ingredients in you blender
2. Press the “puree” option on your blender
3. Blend for about 60 seconds
4. Pour your sauce on your potatoes or food item of you choosing

\*If you’d like to the complete papa a la huancaina dish, I recommend that you boil your potatoes first. Once you are done boiling your potatoes, you start making you sauce (if you’re attending the zoom event, don’t worry about boiling your potatoes 20 minutes before! We’ll be boiling potatoes before making the sauce.)