



Peruvian Causa

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This causa is a spicy potato layered dish with meat that everybody loves. Even if people don't like certain ingredients, the combination is sensational.

Ingredients

- 8 russet potatoes
- peeled - ½ cup vegetable oil
- or as needed - 2 tablespoons minced aji amarillo - salt and ground black pepper to taste - 2 (5 ounce) cans tuna
- drained - 1 small red onion
- diced small - ½ cup mayonnaise
- divided - 2 avocados
- cut into thin strips - 3 hard-boiled eggs
- thinly sliced

Instructions

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 20 minutes. Drain. Mash potatoes with a ricer or hand mixer until smooth. Gradually stir in oil until potatoes come together; add aji amarillo
3. salt
4. and pepper. Cool potato mixture in the refrigerator
5. about 20 minutes. Stir tuna
6. onion
7. and 1/4 cup mayonnaise together in a bowl. Line a casserole dish with plastic wrap. Spread 1/2 the potato mixture on the bottom of the dish. Spread 2 tablespoons mayonnaise over potatoes
8. spread tuna mixture over mayonnaise
9. and place avocado slices in a single layer on top of tuna mixture. Spread remaining 1/2 of potato mixture over avocados
10. and top with remaining 2 tablespoons mayonnaise. Place sliced eggs over top. Cover casserole dish with plastic wrap and refrigerate until firm
11. about 30 minutes. Invert casserole dish onto a serving dish or baking sheet to remove potato casserole from dish. Remove plastic wrap and cut casserole into squares. Cook's Note With this dish
12. you can make the layers as thin or as thick as you like. You can substitute tuna with chicken or other seafood.