

## Potato Tacos with Green Chilies: A Delicious Meatless Meal

Potato Tacos with Green Chilies



**TIME**  
**15-20 min**

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### INGREDIENTS

2 lbs russet potatoes, peeled and quartered

1 (4 oz) can diced green chilies, drained

1/2 cup shredded Monterey Jack cheese

1/2 tsp salt

1/4 tsp black pepper

12 corn tortillas

Vegetable oil for frying

Optional toppings: shredded lettuce, diced tomatoes, sour cream, salsa, guacamole

Swaps and Notes:

**Potatoes:** Russet potatoes are perfect for this recipe because they are starchy and create a fluffy, creamy mash.

**Green Chilies:** You can use a mild or hot variety of green chilies, depending on your preference.

**Cheese:** Monterey Jack cheese melts beautifully and has a mild, creamy flavor. You could also use a Mexican cheese blend.

**Tortillas:** Corn tortillas are traditional for these tacos, as they get wonderfully crispy when fried.

**Toppings:** The toppings are where you can really get creative! Shredded lettuce, diced tomatoes, sour cream, and a good salsa are my favorites.

**How to Make Potato Tacos with Green Chilies:**

**Cook the Potatoes:** Place the peeled and quartered potatoes in a large pot and cover with cold water.

Bring to a boil and cook for 15-20 minutes, or until the potatoes are fork-tender. Drain the

water.

**Make the Filling:** Return the drained potatoes to the pot. Add the diced green chilies, shredded Monterey Jack cheese, salt, and pepper. Mash everything together with a potato masher until the potatoes are creamy and the cheese is melted.

**Prep the Tortillas:** Heat a small amount of oil (about 1/4 inch) in a large skillet over medium-high heat.

**Fill and Fry the Tacos:** Take a corn tortilla and place a small scoop of the potato filling on one half. Fold the other half over to create a taco shape. Carefully place the taco in the hot oil. Fry for 2-3 minutes per side, or until the tortillas are golden brown and crispy. Repeat with the remaining tortillas, working in batches to avoid crowding the pan.

**Drain and Serve:** Remove the tacos from the oil and place them on a plate lined with a paper towel to drain any excess oil. Serve immediately with your favorite toppings.

**Tips for Success:**

**Don't Overfill the Tacos:** Use a small amount of filling per taco. Overfilling will make them difficult to fold and they might burst open while frying.

**Fry in Batches:** Frying in batches is crucial. Crowding the pan will lower the oil temperature, resulting in soggy tacos instead of crispy ones.

**Use a Good Skillet:** A cast-iron skillet is perfect for this, as it holds heat well and gives you a nice, even fry.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

My Sheet Pan Quesadillas are a lifesaver when you need to feed a crowd.

For a great weeknight dinner shortcut, my Dorito Casserole is a fun and flavorful option.

If you need a no-fuss way to feed a crowd, my Walking Taco Bar is always a winner.

**Final Thoughts:**

## DIRECTIONS

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for this, as it holds heat well and gives you a nice, even fry.

9. **Serving Suggestions and Pairings:** These potato tacos are a fantastic meal on their own, but they also pair wonderfully with a side of rice and beans. For other great Mexican-inspired dishes, you could serve them with my Mexican Chicken and Rice Casserole or with my Chicken Enchiladas.
10. **Storage and Leftover Tips:** The potato filling can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm it in the microwave or on the stovetop before making the tacos. The fried tacos are best enjoyed immediately, as they lose their crispness over time.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and crowd-pleasing meals, you'll want to check out some of these other favorites:
12. **My Sheet :** Pan Quesadillas are a lifesaver when you need to feed a crowd.
13. **For a great weeknight dinner shortcut,** my : Dorito Casserole is a fun and flavorful option.
14. **If you need a no-fuss way to feed a crowd,** my : Walking Taco Bar is always a winner.
15. **Final Thoughts:** These Potato Tacos with Green Chilies are a recipe that reminds us that a delicious meal doesn't have to be complicated or expensive. It's a simple, flavorful, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
16. **If you make these tacos, I'd love to hear about it!** What's your go-to taco filling? Let me know in the comments below.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/potato-tacos-with-green-chilies-a-delicious-meatless-meal/>