

Foodnity Recipes

Potato Tacos With Chipotle Lime Sauce

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-inspired** Cuisine

Ingredients

For the Potatoes

- [ ] 2 large russet potatoes, peeled and cubed (about 1 cup)
- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] Salt and freshly ground black pepper, to taste

For the Sauce

- [ ] 1/2 cup sour cream or Greek yogurt
- [ ] 3 tbsp mayonnaise
- [ ] 1 tbsp chipotle pepper in adobo, finely minced
- [ ] 2 tbsp lime juice
- [ ] 1 tsp lime zest
- [ ] 1 small garlic clove, minced
- [ ] 1 tsp honey or agave nectar (optional)
- [ ] Pinch of salt

For Assembly

- [ ] 8 small corn tortillas
- [ ] 1 cup canned black beans, rinsed (optional)
- [ ] 1/2 cup shredded cheddar cheese
- [ ] 1 ripe avocado, sliced
- [ ] 1/4 cup chopped fresh cilantro
- [ ] 1/4 cup chopped red onion
- [ ] 1 jalapeño, thinly sliced (optional)

Instructions

1. Start by heating your large non-stick skillet over medium heat. Once it's warm, just drizzle in the olive oil and let it coat the pan.
2. Toss in your cubed potatoes, cumin, smoked paprika, salt, and pepper. Now, just let them cook, stirring every now and then, until they're lovely and golden and tender—that usually takes about 10 minutes. Honestly, the smell of the paprika is just wonderful.
3. While the potatoes are finishing, warm those corn tortillas. You can use a separate skillet or a tortilla warmer for about 20–30 seconds on each side. We want them soft and pliable, not stiff.
4. In a small bowl, whisk together your mayonnaise, minced chipotle, lime juice, lime zest, minced garlic, honey (if you're using it), and a pinch of salt. Stir it until it's nice and smooth. This chipotle lime sauce is really the star here.
5. If you decided to use black beans, just pop them in a small saucepan until they're warm, and don't forget a pinch of salt for flavor.

6. Now for the fun part. Spoon a generous handful of those cooked potatoes onto each warm tortilla. Top them with black beans, shredded cheddar, sliced avocado, chopped cilantro, and those jalapeño slices if you like a bit of a kick.

7. Drizzle a spoonful of that creamy chipotle lime sauce over the fillings, then finish it off with a dollop of sour cream or Greek yogurt. It looks so colorful, wow.

8. Fold your tortillas into a taco shape and serve them immediately. I always like to put a few lime wedges on the side for an extra squeeze of brightness.

Nutrition per serving

380 kcal	12 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the sauce in the fridge until you're ready to serve to keep the tacos from getting soggy.
- You can easily make this vegan by swapping the dairy for plant-based alternatives.
- For a heartier meal, the black beans add a lovely bit of protein and texture.