

Streetfood Twist: Potato Dumpling Tacos

A fun and flavorful street food version inspired by Norwegian potato dumplings, served in taco form.


30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 medium potato, 1/4 cup all-purpose flour, 1/4 onion (chopped), 1 garlic clove (minced), 1/2 tsp salt, 1/4 tsp pepper, 1/4 cup shredded cheese, 2 small tortillas, 1/4 cup sour cream, 1/4 cup salsa, fresh cilantro for garnish

Steps

1. Boil the potato until tender, then mash it in a bowl. 2. Add flour, onion, garlic, salt, pepper, and cheese to the mashed potato. Mix well. 3. Divide the mixture into two portions and form them into dumpling shapes. 4. Heat a non-stick pan over medium heat and cook the dumplings until golden brown. 5. Warm the tortillas. 6. Place a dumpling in each tortilla, then top with sour cream, salsa, and fresh cilantro. 7. Serve hot and enjoy!