

**Ajiaco Colombiano** from Constanza Tabares.

It is calculated for 2 to 4 people.

Ingredients:

6 pounds of "pastusa" potato - it is grown in Pasto, a city close to Ecuador

2 pounds of "sabanera" potato - it is grown in the Sabana of Bogotá

1 chicken breast

bay tree

thyme

salt

2-3 leaves of guascas

Since I cannot send the original ingredients to you because of agricultural reasons, you have to try to get two type of potatoes there. See what to you get at the end of the day!!

Directions

Firstly, put the chicken breast together with onion, but the long one, some leaves of bay three, I do not know if that is used as species, and thyme in one pot. Put that on the stove at low. Once it had boiled, wait half an hour or one hour more so that it will be ready.

Secondly, take another pot and fill it with water according to the amount of people that will eat your experiment ahahahha. Cut one type of potato into thin layers. peel it and wash it first, of course. Try to use the softest potato first. Then you put on the stove to boil it. Once the potato has thicken, it depends on how do you like it, the thicker the better, and then you cut the other type of potato that should be more consistent, and keep that boiling.

Then, when the chicken breast is ready, you break it into small peaces and put it into the pot with the potato. Take the chicken broth and strain it. Then you put it into the pot with all of the rest.

If you wish to add some corn on cob, you have to prepare it separately and when ready , add it to the soup.

