

# Huancaina Sauce

In Peru's Andes Mountains, Indigenous Quechua people make different sauces to accompany cooked tubers. Huancaina sauce, named after the town of Huancayo, is a spicy, creamy, and cheesy sauce that features aji amarillo, Peru's native yellow hot pepper. In the Pacific Northwest, some Portland area farms grow aji amarillo, and one local producer makes an aji amarillo sauce available at farmers markets, but you can use other hot sauces as well. This plant-based version has the same aji amarillo and onion aderezo base, while the mixture of plant milk, plant yogurt, and nutritional yeast replace the savory profile in queso fresco. Serve with roasted vegetables.

- [Nico Vera, Pisco Trail](#)

**Yields 1 1/2 cups**

## Ingredients

2 tablespoons vegetable cooking oil  
½ red onion, chopped  
2 garlic cloves, minced  
2 teaspoons aji amarillo sauce from Hot Mama Salsa  
¼ teaspoon turmeric  
1 cup plain unsweetened plant milk  
½ cup plain unsweetened plant yogurt  
12 saltine crackers, crushed  
1 teaspoon nutritional yeast  
½ teaspoon salt, or as needed  
chopped lettuce leaves, for garnish

## Directions

In a large skillet, heat the vegetable cooking oil over medium heat. Sauté the onion, garlic, and aji amarillo (making aderezo). Stir until the onion becomes translucent, about 5 minutes. Season with turmeric, stir for a minute, then remove from the heat.

In a high-speed blender, purée the onion aderezo with the plant milk, plant yogurt, nutritional yeast, and crushed saltines until smooth. Season with salt as needed.

Pour the huancaina sauce on a plate, add the roasted vegetables, and garnish with the chopped lettuce.

