

Patatas Bravas

Cooking methods: Boiling, frying (sauté)

About Patatas Bravas

Patatas Bravas is a traditional Spanish dish of fried potatoes served with a spicy tomato sauce. The sauce gives the dish its name. It translates as 'fierce' or 'brave' potatoes, or even 'potatoes with a temper'!

 **Preparation Time**
10 minutes

 **Cooking Time**
20 minutes

Suitable potato varieties:

Salad, such as Charlotte or Maris Peer

Ingredients

- 3 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- ½ tsp dried chilli flakes
- 1 tsp smoked, hot, Spanish paprika
- 200g chopped tomatoes
- 1 bay leaf
- 1 pinch of sugar
- 1.5kg new potatoes, washed

Equipment

- Measuring spoons
- 2x frying pans
- Wooden spoon
- Vegetable knife
- Chopping board
- Large saucepan
- Colander



Method

- 1** Heat two tablespoons of olive oil in a frying pan and cook the onion and garlic with the bay leaf over a low to medium heat for about 15 minutes until the onions are soft and lightly coloured.
- 2** Add the chilli flakes and smoked paprika and cook for a further couple of minutes.
- 3** Add the tomatoes, with a pinch of sugar, and cook the sauce over a low heat for about 20 minutes, adding a little water if the sauce becomes completely dry.
- 4** Meanwhile, cook the potatoes in a pan of salted, boiling water until tender. Drain well, then return to the heat briefly to dry out.
- 5** Sauté the potatoes in a little oil until just coloured, then combine with the sauce and serve.

For more potato recipes, visit www.prepcookservepotatoes.org.uk