



EASY PEASY PATATAS BRAVAS

What potato lover doesn't salivate over a plate of Patatas bravas!

Crispy spuds with lashings of spicy tomato sauce. Bravo!

Try this easy-peasy home baked version for a delicious mid week treat.

Ingredients:

5 tbsp olive oil
1 small onion , chopped
2 garlic cloves, chopped
227g can chopped tomatoes
1 tbsp tomato purée
2 tsp sweet paprika (pimenton)
good pinch chilli powder
pinch sugar
chopped fresh parsley, to garnish
900g potato

Preparation:

- Fry chopped onion in 3tbsp oil until softened.
- Add chopped garlic cloves, chopped tomatoes, tomato purée, paprika, chilli powder, sugar and salt and bring to the boil, stirring. Simmer for 10 minutes.
- Heat the oven to 200C/ 180C fan/ gas 6.
- Cut potatoes into small cubes and spread over a roasting tin and toss in 2 tbsp olive oil, then season.
- Roast for 40-50 minutes, until crisp and golden.
- Put the potatoes in a serving dish, reheat the sauce and spoon over. Sprinkle with the chopped fresh parsley.