

# Patatas Bravas

Patatas Bravas is a popular Spanish tapas dish.

**Season:** Spring

**Serves:** 20 tastes

**Fresh from the garden:** potatoes, thyme, parsley

## Equipment:

Chopping boards  
Cook's knives  
Measuring spoons  
Large mixing bowl  
Baking tray  
Spatula  
Small saucepan  
Wooden spoon  
Stick mixer  
Serving platters

## Ingredients:

3 tablespoons olive oil  
1 kg potatoes, unpeeled, cut into 2cm dice  
Freshly ground salt and pepper  
1/2 teaspoon paprika

## Sauce

1 tablespoon olive oil  
1 red onion, finely chopped  
3 cloves garlic, crushed or finely chopped  
1/4 teaspoon chilli flakes  
1 sprig thyme, leaves removed  
1 teaspoon paprika  
400g tin chopped tomatoes  
1/2 teaspoon salt  
1 handful parsley, finely chopped

## What to do:

1. Place baking tray in the oven. Preheat oven to 230°C, eco fan setting.
2. Wash, dry and chop potatoes into 2cm dice. Add to mixing bowl along with olive oil, a little salt, pepper and 1/2 teaspoon paprika. Mix well.
3. Spread evenly over baking tray and cook for 40 minutes or until golden, mixing potatoes around occasionally.

## To make the sauce:

1. Heat olive oil in a small saucepan. Add onion and cook for 5-8 minutes, until starting to soften. Add garlic, chilli flakes, thyme and paprika. Stir and cook for 2 minutes more.
2. Add tomatoes, bring to the boil, then reduce heat and simmer until sauce has thickened. Puree sauce with the stick mixer.
3. Serve potatoes on platters topped with sauce. Sprinkle with chopped parsley.