

Patatas Bravas

Serves 4

Ingredients

900g potatoes cut into cubes

2tbsp oil

1 onion chopped

2 cloves garlic

good pinch chilli

powder/chilli flakes

tin chopped tomatoes

smoked paprika (optional)

Instructions

- Heat the oven to 200°C. Pat the potatoes dry with a paper towel then add to a roasting tin.
- Add the olive oil and coat, season.
- Roast for 40-45 minutes, until crisp.
- Meanwhile heat a little oil in a pan and fry onion until soft, add garlic and chilli, and cook for a further few minutes.
- Add tomatoes, and seasoning, simmer for 15 minutes, blend until smooth.
- Remove potatoes from oven, place in a serving dish and pour over sauce.

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Maoin Leasachaidh Roinnean na h-Eòrpa
A' tasgadh ann an Am ri teachd Gleusta, Seasmhach is In-ghabhail

