**Patatas Bravas**

Patatas Bravas is a popular Spanish tapas dish.

**Season:** Spring

**Serves:** 20 tastes

**Fresh from the garden:** potatoes, bay leaves, parsley

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| **Equipment:**  Chopping boards  Cook's knives  Measuring spoons  Large mixing bowl  Baking tray  Spatula  Small saucepan  Wooden spoon  2 serving dishes | **Ingredients:**  3 tablespoons olive oil  1 kg potatoes, unpeeled, cut into 2cm dice  Freshly ground salt and pepper  1 teaspoon paprika  Sauce  1 tablespoon olive oil  1 red onion, finely chopped  ¼ teaspoon salt  3 cloves garlic, crushed or finely chopped  ¼ teaspoon chilli flakes  1 bay leaf  1 teaspoon paprika  400g tin finely chopped tomatoes  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 generous amount of freshly ground salt and pepper and 1 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 salt and cook for 5-8 minutes, until starting to soften. Add garlic, chilli flakes, bay leaf 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.
3. Serve potatoes on platters topped with sauce. Sprinkle with chopped parsley.