

# Spanish Patatas Bravas



# Ingredients list

- 3 tbsp olive oil
- 1 small onion, chopped
- 2 garlic cloves, chopped
- 1 can chopped tomatoes
- 1 tbsp tomato purée
- 2 tsp paprika
- 1tsp chilli powder
- 2 Large baking potatoes, cut into small cubes
- 2 tbsp olive oil

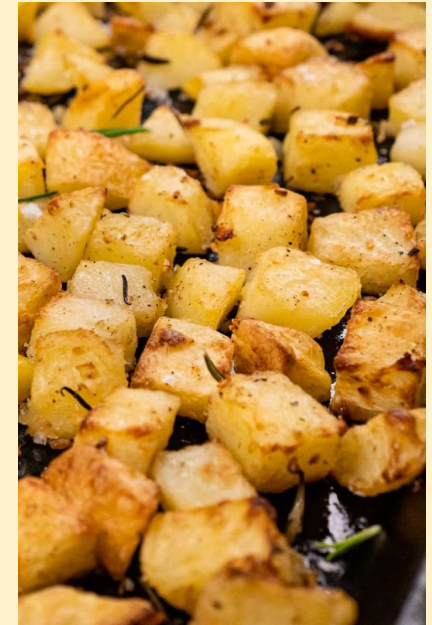
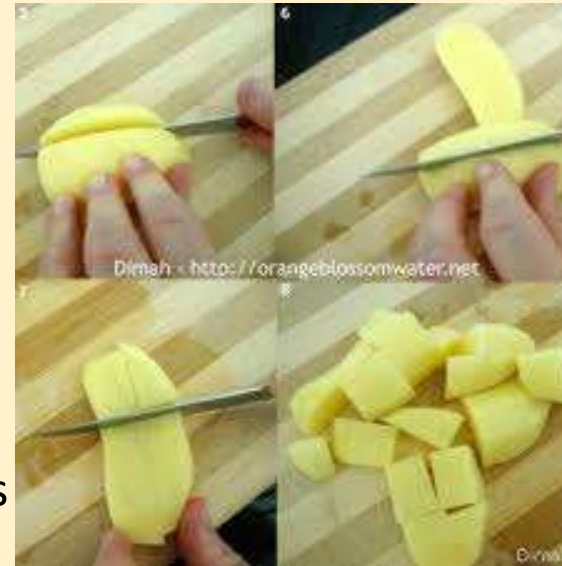
Salt and pepper to season (We provide)

# Equipment list

- Peeler
- Sharp knife
- Chopping Board
- Saucepan
- Plastic Spoon
- Roasting tray
- Plastic spatula
- Can opener (if needed for tomatoes)

# Method

1. Preheat the oven to 200°C or gas mark 6.
2. Peel and cut the potatoes into cubes (not too small!) and then tip into a roasting tin with olive oil and some paprika. Mix well. Roast for 40 mins until crisp and golden.



Whilst the potatoes are cooking...

3. Slice the onion and crush the garlic.
4. Heat the oil in a pan and fry the onion for about 5 mins until softened.





# Method

5. Add the garlic, chopped tomatoes, tomato purée, paprika, chilli powder, and a pinch of salt and sugar.
6. Bring to the boil, stirring occasionally.
7. Lower to a simmer and cook for 10 mins until the liquid has reduced and is pulpy.
8. Once the potatoes are cooked, tip the potatoes into serving dishes and spoon over the tomato sauce.

