

## Patatas Bravas



Hot tomato sauce over baked potatoes - it sounds simple, but it's great. A great tapas dish or anytime potato dish.

### Ingredients

- 1½ kg potatoes, peeled and cubed
- 2 tablespoons olive oil
- 1 onion, finely chopped
- 2 cloves of garlic finely chopped
- 1 or 2 teaspoon of hot chilli powder to taste
- 1 teaspoon Spanish paprika
- 6 ripe tomatoes chopped or 400g tin of tomatoes
- about 100ml of water (if using fresh tomatoes)
- 1 tablespoon wine, white or red (or wine vinegar)
- salt
- ground black pepper

### Preparation method

1. Preheat oven to 200°C. Par boil the potatoes in lots of water for about 10 minutes. Drain then place in a baking dish. Mix through half the olive oil some oil and salt and bake till cooked (about 20-30mins).
2. Make the sauce; fry the onion and garlic in some oil till transparent. Stir in the chilli powder and paprika. Then add the tomatoes and water (or the tin and its juice) and the vinegar or wine. Cook for about 20 minutes or until reduced a bit and it looks rich.
3. Blend the sauce in a blender or food processor till smooth. Add salt and pepper to taste.
4. Serve the potatoes in a dish with the sauce over it.

Serves: 6