

PATATAS BRAVAS

Ingredients

3 tbsp olive oil

6 large potatoes, peeled and chopped

1 onion, peeled and finely chopped

3 cloves garlic, peeled and crushed

1 sprig thyme

1 tsp paprika

1 can tomatoes or passata

½ tsp salt

1 small handful fresh herbs, finely chopped

Method

1. Prepare ingredients based on the instructions in the ingredient list.
2. Toss the potatoes with the olive oil. Place on lined baking tray and in an oven 200c until tender.
3. Carefully remove potatoes from the oven and add the onions, garlic, thyme and paprika. Gently stir being careful not to touch as will be very hot.
4. Add back to the oven for approx 5 mins.
5. Pour tomatoes into a small pot, add fresh herbs, season with salt and pepper.
6. Saute for 5 mins.
7. Remove potatoes from oven and serve topped with tomato sauce. Enjoy!