



FIRE-KISSED PATATAS BRAVAS

SERVINGS 4
PREP TIME 20 mins.
TOTAL TIME 50 mins.

INGREDIENTS

- 750 g Maris Piper potatoes, peeled and cut into roughly 2.5 cm pieces
- 5 tbsp olive oil
- 1 large onion, diced small
- 3 garlic cloves, pressed or crushed
- 400 g tin chopped tomatoes (the finer-cut kind if you can find it)
- 3 vine tomatoes, roughly diced
- ½ tsp dried chilli flakes
- 1 tbsp sherry vinegar
- 1 tsp caster sugar
- ½ tsp sweet smoked paprika
- Fresh flat-leaf parsley, minced, for garnish

DIRECTIONS

1. **Start the sauce base.** Put 2 tbsp of the olive oil in a saucepan over low heat. Add the onion and garlic and let them cook slowly, stirring from time to time, for 15 to 20 minutes, until silky and sweet. Don't let them brown.
2. **Heat the oven and tray.** While the onion cooks, set the oven to 400°F. Pour the remaining 3 tbsp of oil onto a large non-stick baking tray and put it in the oven.
3. **Parboil the potatoes.** Bring a big pot of well-salted water to a boil. Cook the potatoes for 3 minutes, then drain in a colander and give it a good shake.
4. **Let them steam dry.** Spread the potatoes on kitchen paper for a few minutes so the surface moisture evaporates.
5. **Roast.** Slide the hot tray out carefully, add the potatoes and stir them through the oil. Roast for roughly 45 minutes, giving the tray a shake every 10 minutes or so. Start checking at 40 minutes. They're done when the outsides are deep golden and crunchy.
6. **Finish the sauce.** Once the onion is soft, add both kinds of tomato, the chilli flakes, vinegar, sugar and paprika. Season with salt and pepper. Let it bubble gently for about 20 minutes, stirring now and then, until rich and jammy.
7. **Serve.** Sprinkle the hot potatoes with salt, pile them in a warm dish, top with the sauce and scatter over the parsley.

Tips:

- Give the potatoes plenty of room on the tray so they crisp rather than steam.
- For extra crunch, spoon the sauce on at the table, or serve it on the side for dipping.

