

Patatas Bravas

Yield: 6 Servings

4 russet potatoes, peeled, halved
2 garlic cloves, sliced thin,
-divided
1 Tbl fresh rosemary, divided
1 Tsp paprika
 $\frac{1}{2}$ Tsp ground chipotle pepper
BRAVAS SAUCE
2 Tbl olive oil
1 onion, minced

4 garlic cloves, sliced
 $\frac{1}{4}$ Tsp ground chipotle pepper
1 carrot, peeled, minced
A few sprigs of fresh thyme,
-leaves picked
1 (15 oz) can chopped tomatoes
1 Tbl sherry vinegar
Salt & Black Pepper

Directions:

Parboil Potatoes: Parboil the potatoes over a medium heat for 12 - 15 minutes, or until they are starting to get tender but still hold their shape. Drain in a colander and leave to steam dry until cool.

Sauce: Meanwhile, put a pan on a low heat and start your bravas sauce. Add olive oil and, once hot, add the chopped onion and sliced garlic. Cook for 5 minutes, or until the onion is soft but not colored. Add the $\frac{1}{4}$ tsp chipotle, carrot and thyme leaves and cook for another 5 minutes. Add the tomatoes, sherry vinegar and a good pinch of sea salt and black pepper. Bring to the boil, then turn the heat down and simmer for 15 minutes, or until the carrots are soft and the sauce is lovely and thick. Carefully tip your cooked sauce into a blender and blend until smooth.

Fry Potatoes: Cut your potatoes into large bite-sized chunks. While your sauce simmers, put a large frying pan on a medium heat and add $\frac{1}{4}$ inch of olive oil. Once the oil is hot, carefully add $\frac{1}{2}$ of your potatoes and $\frac{1}{2}$ the garlic and rosemary to the pan. Cook them for about 8 minutes, turning occasionally, until golden all over. You'll need to do this in 2 batches so you don't overcrowd the pan. Add your garlic and rosemary to the pan for the last minute of cooking. Repeat with more olive oil, the rest of the potatoes, garlic, and rosemary.

Assemble: Transfer the potatoes, garlic, and rosemary to a plate lined with kitchen paper to drain, then scatter over the paprika, $\frac{1}{2}$ tsp ground chipotle, and a good pinch of salt and toss together until well coated.

Serve sauce next to your potatoes or pour the sauce over your potatoes before serving and toss together.

