

# Patatas Bravas

Patatas Bravas is essentially crispy fried potatoes with a spicy tomato sauce. Lucky for us, left over roasties are perfect for this dish.



## What you need:

- 1 onion, chopped
- 2 gloves of garlic
- Tin of chopped tomatoes
- 1 tablespoon of tomato puree
- Sweet /smoked Paprika (approx 2 teaspoons)
- Chili (as much or as little as you like)
- Pinch of sugar
- Parsley
- Left over roasties
- Oil

## What to do:

1. Cube roast potatoes (approx 2cm square) and reheat in a pan.
2. In a separate pan, fry onion in oil for 5 minutes until soft and golden.
3. Add garlic and fry for another 1-2 minutes.
4. Mix in chopped tomatoes, purée, paprika, chilli powder, and sugar then simmer for 10 minutes.

Serve potatoes in a bowl topped with spicy tomato sauce. Sprinkle parsley on top.