

Patatas Bravas

This easy authentic Patatas Bravas recipe will take your tastebuds on a trip to another country!

Ingredients:

Potatoes

3 pounds Russet potatoes (peeled and cut into bite-sized pieces)
2 tablespoons olive oil
1 teaspoon smoked paprika
½ teaspoon salt

Spicy Sauce

1 tablespoon olive oil
3 cloves garlic (minced)
1 tablespoon tomato paste
1 teaspoon smoked paprika
½ teaspoon cayenne pepper

Directions:

Preheat the oven to 375°F.

Place the potatoes in a large saucepan and cover with enough cold water to cover by 1 inch along with ½ teaspoon of salt. Bring to a boil over high heat and cook the potatoes for 5 minutes.

Drain the potatoes and add back to the saucepan. Place the saucepan over medium heat and sprinkle ½ teaspoon of salt over them. Cook the potatoes for 5 minutes while stirring constantly until potatoes fluff up and dry.

Place the potatoes on a baking sheet and drizzle them with the olive oil, salt and paprika then transfer the baking sheet to the oven and bake for 30 to 35 minutes until golden and crispy.

Meanwhile, add the olive oil to a skillet and heat over medium-low heat. Add the garlic, tomato paste, smoked paprika, cayenne pepper and salt. Stir well and cook for 1 to 2 minutes until fragrant. Add the water and apple cider vinegar, whisk everything until well combined and simmer for 4 to 5 minutes until sauce thickens. Remove from heat and transfer to a bowl.

Season the potatoes with salt and garnish with parsley if preferred. Serve them drizzled with sauce and mayonnaise.

