

PATATAS BRAVAS (2)

SAUCE

1 onion

1 tablespoon olive oil

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3 garlic cloves

3 red chillies (seeds removed if less heat required)

½ carrot

1 tablespoon fresh thyme leaves

400g tin chopped tomatoes

1 tablespoon white wine vinegar

- Chop all the vegetables finely
- Heat oil in small frying pan and add onion and garlic – 3mins
- Add chillies, carrots and thyme – cook 5-7 mins
- Add tomatoes and vinegar, then season
- Bring to boil, then reduce heat to simmer for 10 mins
- Blend until smooth

POTATOES

4 potatoes – cut into bite-sized pieces

5 tablespoons olive oil

5 garlic cloves - finely chopped

3 sprigs of fresh rosemary – leaves finely chopped

1 teaspoon paprika

Salt and black pepper

- Put potatoes into a large saucepan and cover with boiling water
- Cook for 8-10 mins until soft (not falling apart!)
- Drain and allow to steam dry
- Heat oil in large frying pan over a medium heat
- Add softened potatoes and fry 10 mins, turning regularly, until golden and crispy
- Add garlic and rosemary for a minute more
- Drain on kitchen paper and sprinkle over the paprika
- Tip hot potatoes onto a plate and pour over the sauce
- Serve immediately