



amazingEDIBLES

Tapas Team Building

Patatas Bravas with Spicy Tomato Sauce

Ingredients

Patatas Bravas

- 60 red potatoes rinse & halved (quartered if larger than bite-sized)
- cup extra virgin olive oil
- 8 cloves of garlic, chopped
- salt, to taste
- pepper, to taste

Spicy Tomato Sauce

- cup extra virgin olive oil
- 2 small onions, minced
- 12 cloves of garlic, smashed
- 1 Tablespoon smoked paprika
- teaspoon red pepper flakes
- 1 teaspoon cumin
- 5-6 cups canned diced tomatoes
- 2 cups water
- 3 Tablespoons sherry vinegar
- salt and pepper, to taste
- sugar, to taste
- Tabasco sauce, to taste

Method

Patatas Bravas

Pre-heat the oven to 400 to 425 degrees. Place the quartered potatoes in a large bowl. Drizzle the first-listed olive oil over the potatoes, add garlic, season with a pinch of salt, and gently toss with your hands until all of the potatoes are lightly covered with oil and garlic is evenly distributed. Spread out in a single layer on a cookie sheet with the cut sides down (leave a little space between potatoes). Roast in the oven until the potatoes are richly browned and tender, approximately 45 minutes. Season to taste with salt and pepper.

Spicy Tomato Sauce

Heat second-listed oil in a heavy pan over medium-low heat. Add the onion and cook until the onion begins to turn translucent, 3 to 5 minutes (do not allow to brown). Add the garlic and cook 30 seconds. Add paprika, cumin powder, and small pinch of red pepper flakes and stir until fragrant, approximately 30 seconds. Add the tomatoes and water and simmer over medium-low to medium heat until the solids break down, 15 to 20 minutes. Add a little water if the sauce seems too thick. Add the vinegar, and add sugar, salt and Tabasco sauce to taste. Allow the sauce to cool slightly. Add the sauce to a blender and puree. Adjust the seasoning if necessary. Serve with potatoes.

60 pieces