



# Patatas Bravas

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** garlic, parsley, potato, red onion, thyme

## Equipment:

metric measuring jug and spoons  
clean tea towel  
chopping board  
cook's knife  
large frying pan  
wooden spoon  
slotted spoon or spatula  
kitchen paper  
serving platters  
small frying pan

## Ingredients:

3 tbsp extra-virgin olive oil  
6 medium potatoes, peeled and chopped into bite-sized pieces  
1 red onion, peeled and finely chopped  
3 garlic cloves, peeled and finely chopped  
¼ tsp cayenne pepper  
1 sprig of thyme  
1 tsp sweet paprika  
1 × 400 g tin diced tomatoes or 600 ml home-made passata  
½ tsp salt  
1 small handful of parsley, finely chopped

## What to do:

1. Prepare the ingredients based on the instructions in the ingredients list.
2. Pour 2 tbsp olive oil into the large frying pan and heat it on medium–high.
3. Add the potatoes and cook until they are golden brown (about 10 minutes). Use a slotted spoon or spatula to remove them, and set them aside on kitchen paper to drain.
4. Heat 1 tbsp of olive oil in the small frying pan.
5. Add onion and cook for 2 minutes, then add garlic, cayenne pepper, thyme and paprika, and cook for a further 30 seconds.
6. Pour the tomatoes into the pan and sauté for 5 minutes.
7. Turn heat down.
8. Taste the sauce and season to taste.
9. Divide the potatoes between serving platters.
10. Pour the sauce over the potatoes and sprinkle with parsley.

