

Potatoes for the brave - Patatas Bravas

<p>450g potato 2 tbsp olive oil Pinch salt and pepper</p>			
<p>Prepare yourself and your ingredients.</p>	<p>Peel the potato. Cut into large dice and place on baking tray.</p>	<p>Pour over the 2 tbsp olive oil and a pinch of salt and pepper.</p>	<p>Bake at 200c for 30 minutes until golden and crispy.</p>
<p>1 onion 1 garlic clove ½ tsp chilli flakes ½ tsp cumin 1 tsp paprika 1 tsp tomato puree 3 tbsp water 2 tomatoes</p>			
<p>Begin to prepare the sauce.</p>	<p>Dice the onion and grate the garlic.</p>	<p>Add 1 tsp oil. Fry in the frying pan for 2 minutes until softened.</p>	<p>Dice the tomatoes and add to the frying pan.</p>
			
<p>Add the chilli flakes, cumin, paprika, water and tomato puree. Stir.</p>	<p>Simmer for 10 minutes or until the sauce has thickened.</p>	<p>Serve the sauce over the potatoes. (The sauce can be blended to make it smooth)</p>	<p>Enjoy your Patatas Bravas!</p>