



## Patatas Bravas

### Ingredients

900g potatoes cut into 1-2 cm cubes  
5tbsp olive oil  
1 small onion, chopped  
2 garlic cloves, chopped  
1tbsp tomato purée  
2tsp paprika  
pinch of chilli powder  
pinch of sugar  
227g (can) chopped tomatoes  
chopped fresh parsley, to garnish

### Method

1. Preheat the oven to 180°C/200°C/gas mark 6.
2. Put the potatoes into the oven and roast for 40-50 minutes.
3. Heat the oil in a pan and then add the chopped onion. Fry for 5 minutes until softened.
4. Add the garlic, tomato puree, paprika, chilli powder and sugar. Then add the tin of chopped tomatoes. Bring to the boil and stir continuously.
5. Simmer the sauce for 10 minutes.
6. When the potatoes are crispy take them out of the oven and re-heat the sauce (if needed).
7. Spread the sauce over the potatoes and sprinkle parsley on top. Enjoy!