

A SENSE OF SPAIN

RECIPE



Patatas Bravas with Spicy Tomato Sauce

SERVINGS: 4

Ingredients

- 1 lb. baby potatoes
- 1 c. crushed tomatoes
- 1/4 t. red pepper flakes
- 1/4 t. ground black pepper
- 1/2 t. kosher salt
- 2 T.+ olive oil

Directions

1. Place potatoes in a small saucepan and cover with salted water. Boil until cooked through and fork tender, about 20-25 minutes. Once potatoes are tender, drain and set aside.
2. While potatoes are boiling, in a small bowl combine crushed tomatoes with red pepper flakes, pepper and kosher salt, mix to combine. The red pepper flakes are, of course, optional and more can be added if you prefer more heat.
3. In a large skillet or sauté pan, heat oil over medium heat. While pan is warming up, gently press potatoes to flatten to about 1/4" to 1/2" high. Add flattened potatoes in small batches to the pan and sauté to crisp/brown for about 90 seconds on each side. Remove from pan and place on paper towel to allow excess oil to drain. Continue this process until all potatoes are cooked, adding additional oil to the pan when needed to help potatoes crisp. If potatoes are not crisping up, the pan may be over-crowded. Try increasing the heat slightly, adding a touch more oil to help transfer heat better, and fewer potatoes in the pan at one time.
4. Serve warm with spicy tomato sauce on the side or poured over potatoes. Enjoy!
5. Get creative with the tomato sauce! If you have extra spices or ingredients on hand that would be great in the sauce, feel free to experiment with some fresh garlic/garlic powder, toasted fennel or herbs.

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