



CLONAKILTY PATATAS BRAVAS



By Irish Yogurts Clonakilty

Patatas Bravas

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Method

- Preheat your oven to 180°C fan
- Chop your potatoes into 2cm cubes and place evenly spaced out on a tray
- Cover your potatoes in olive oil and toss so the potatoes are evenly coated
- Bake in the oven for 25-30 minutes, turning at least once, until the potatoes are golden brown and a knife can be inserted and removed easily
- In the meantime, sweat your onion in a saucepan with a little olive oil for 2-3 minutes
- Add in your chopped tomatoes, garlic powder, paprika and hot sauce. Simmer on a medium heat for 10 minutes
- Once the potatoes are cooked, remove from the oven and salt generously
- Serve the potatoes covered in a generous serving of your spicy tomato sauce and a large dollop of crème fraiche, top with some freshly cut parsley

Ingredients

- 1 kg baby potatoes
- 3-4 tbsp. Olive oil
- Salt
- 1 tin chopped tomatoes
- 1 small onion, finely diced
- 1 tsp garlic powder
- 1tsp smoked paprika
- Hot sauce, to taste



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- 100g of Irish Yogurts Clonakilty Half Fat Crème fraîche
- Fresh parsley

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