

Patatas Bravas With Crusty Bread



Ingredients

- 1 tsp oil
- 2 onions chopped
- 2 garlic cloves chopped
- 1 red chilli, deseeded and chopped
 - ¼ tsp chilli powder
 - ¼ tsp paprika
- 2 x 400g tins chopped tomatoes
 - 750g baby potatoes
 - 200g chorizo, sliced
- 2 large peppers, sliced
 - 4 part baked rolls

Methods

1. Heat the oil in a pan, fry the onion, garlic and chilli until the onion softens, add the chilli powder and paprika and stir through.
2. Add the tomatoes and bring to a simmer, then cook the whole mixture down for about 20 minutes until you have a thick paste.
3. Season well and if you prefer a smooth sauce, blend down with a hand blender.
4. Meanwhile, boil the potatoes for 10 minutes and put the chorizo in a frying pan/wok to slowly cook and release some of its oils.
5. Drain the potatoes and let them dry.
6. Cook the par baked rolls as per the packet instructions.
7. Add the par boiled potatoes and peppers to the pan with the chorizo and fry everything together, turning the heat up as you go so both the potatoes and chorizo brown in patches.
8. Tip the potatoes mix into a bowl.
9. Season the sauce and have a taste. If it's not hot enough add a little bit more chilli.
10. Spoon the sauce over the potatoes and chorizo to serve.
11. Serve with the crusty bread to mop up the sauce.