

## Patatas Bravas

Recipe by Stephen Pavy

Serves: 6 as small plates, double recipe for 6 full servings

Serve with

Joseph Phelps Vineyards Sauvignon Blanc

Joseph Phelps Vineyards Le Mistral

This can be part of the appetizers, small portions served “tapas” style, or could be a side to the main dish.

1 1/3 lbs. waxy potatoes, peeled and cubed  
3 Tbsp. olive oil  
1 onion, finely sliced  
2 garlic cloves, finely sliced  
pinch dried pepper flakes  
1 tsp. smoked paprika (pimenton)  
14 oz. can chopped tomatoes  
pinch sea salt

Cook potatoes in salted water for 10 minutes, drain

Heat 1 Tbsp. olive oil in non-stick frying pan and cook onion until soft

Add garlic, pepper flakes, paprika and tomatoes and cook for 10 minutes until somewhat thickened.

Heat remaining 2 Tbsp. oil in frying pan and fry potatoes over medium heat until golden (about 10 minutes)

Add sea salt flakes to potatoes

Serve sauce over crisped potatoes