

Patatas Bravas

Servings: 4-6

Prep Time: 10min

Cook Time: 30min



Ingredients

- 4-6 large potatoes, peeled
- 30ml olive or avocado oil
- 30cm chorizo sausage, thinly sliced
- 10ml smoked or plain paprika
- 30ml butter
- 1 red onion, sliced
- 3 garlic cloves, crushed
- handful thyme
- baby herbs, to serve

Directions

1. Cook the potatoes in salted boiling water for about 15 minutes or until cooked but still firm. Drain and cool. Cut into 1cm thick rings.
2. Heat the oil on high and fry the chorizo for about 3 minutes or until golden. Remove the chorizo and add the potatoes in a single layer and fry in batches for 5 minutes or until golden all over. Season and sprinkle over the paprika.
3. Add the butter, onion and garlic and fry for about 5 minutes. Add the chorizo and thyme and mix through. Serve with baby herbs.