

TAPAS-STYLE PATATAS WITH CHORIZO



Chorizo and chunky patatas, those ubiquitous tapas favourites, are combined here in a deliciously spicy sauce.



Skill level:
Simple



Preparation time:
5 minutes



Serves:
6-8 tapas style



Cooking time:
30 minutes

Ingredients

- 750g New/Baby potatoes
- 4 tbsp olive oil
- 1 tbsp tomato purée
- 2 garlic cloves, crushed
- 1 tsp paprika
- ½ tsp cayenne pepper
- 125g chorizo, sliced
- Sea salt & black pepper
- Aioli, to serve

Method

- Preheat the oven to 180°C / Fan 160°C / Gas 4.
- Cut the potatoes into 2cm chunks. Steam or microwave the potatoes for 6-7 minutes then drain and spread out to dry on a double thickness sheet of kitchen roll. Dab with extra kitchen roll to remove any excess moisture.
- Combine the other ingredients in a large bowl. Add the potatoes and toss gently to coat.
- Spread the coated potato chunks out in a roasting tin and add the slices of chorizo. Roast for 15-20 minutes.
- Serve warm with aioli.