

# CANARIAN-STYLE POTATOES



These small wrinkled potatoes are the epitome of Canary Islands cuisine and when done the right way, are truly delightful. Simply top with the spicy Mojo picón sauce to recreate this delicious traditional recipe.



Skill level:  
**Simple**



Preparation time:  
**2 minutes**



Serves:  
**4**



Cooking time:  
**25 minutes**

## Ingredients

- 750g New/Baby potatoes
- 1 roasted red pepper (jarred)
- 6 garlic cloves
- 2 small red chillies
- 80ml olive oil
- 30ml apple cider vinegar
- ½ tsp ground cumin
- ¼ tsp paprika
- ¼ tsp cayenne (optional)
- 3 tbs coarse sea salt

## Method

- Put the potatoes in a pan with all the salt and cover with boiling water. Bring to the boil and then simmer for 20 minutes until softened.
- Meanwhile, put the rest of the ingredients in a blender and blend until smooth to make the sauce.
- Once the 20 minutes are up, drain the potatoes and then put them back in the pan and on a very low heat for about 5 minutes, shaking regularly so the skins wrinkle.
- Put the potatoes on a plate and smother with the red sauce.

