



Smoky Patatas Bravas Style Side Dish with Roasted Garlic Aioli

A Taste of Spain 35-40 Minutes • Veggie

6A

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Potatoes



Garlic Clove



Marinara Sauce



Vegetable Stock Paste



Smoked Paprika



Mayonnaise



A much-loved Spanish dish, Patatas Bravas is a potato dish served in a slightly spicy and smoky tomato sauce. This version is served with roasted garlic aioli to balance the warmth of the smoked paprika.

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, aluminium foil, saucepan, kitchen scissors and bowl.

Ingredients

Ingredients	Quantity
Potatoes	700g
Garlic Clove**	4
Marinara Sauce	120g
Vegetable Stock Paste	10g
Smoked Paprika	1 sachet
Mayonnaise 8) 9)	64g

**Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	459g	100g
Energy (kJ/kcal)	1816 /434	396 /95
Fat (g)	10.8	2.3
Sat. Fat (g)	0.9	0.2
Carbohydrate (g)	79.9	17.4
Sugars (g)	8.7	1.9
Protein (g)	9.6	2.1
Salt (g)	1.98	0.43

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

8) Egg 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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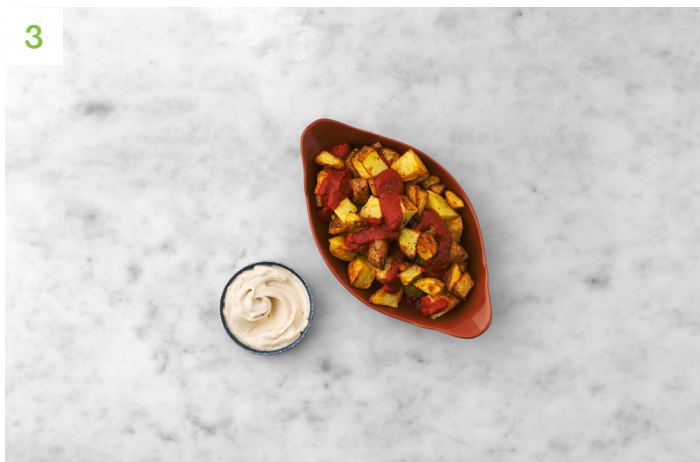
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Roast the Potatoes

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** into 2cm chunks (no need to peel).

b) Pop the **chunks** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

c) When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

Make the Bravas Style Sauce

a) While the **potatoes** roast, peel and grate **half** the **garlic** (or use a garlic press).

b) Pop the remaining **whole cloves** (unpeeled) into a small piece of foil with a drizzle of **oil**. Scrunch to enclose and add to the **potato** baking tray to roast until soft, 10-12 mins.

c) Meanwhile, heat a drizzle of **oil** in a medium saucepan on medium-high heat. Once hot, add the **grated garlic** and stir-fry for 30 secs.

d) Stir in the **marinara sauce**, **veg stock paste** and **smoked paprika**. Bring to a simmer and cook until piping hot, 1-2 mins, then remove from the heat.

Finish and Serve

a) Once the **roasted garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

b) Pop the **mayonnaise** into a small bowl, then mix in the **roasted garlic**.

c) When everything's ready, season the **bravas style sauce** with **salt** and **pepper**. Reheat if necessary.

d) Pop the **roasted potatoes** into a serving dish. Spoon the **bravas style sauce** all over and dollop the **roasted garlic aioli** over the top or serve alongside in a bowl for dipping.

Enjoy!