

Taste of Home



Patatas Bravas

🕒 Total Time Prep: 45 Min. Bake: 25 Min.



✔ Test Kitchen Approved

Patatas bravas (which means "spicy potatoes") is the ultimate Spanish comfort food. Served tapas-style, the crispy potatoes and smoky sauce are difficult to resist. Add a drizzle of garlic aioli for a richer flavor. —Taste of Home Test Kitchen, Milwaukee, Wisconsin

Ingredients

- 2 garlic cloves, minced
- 1/4 teaspoon salt
- 1/2 cup mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- **BRAVAS SAUCE:**
- 2 tablespoons olive oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 tablespoon all-purpose flour
- 2 teaspoons sweet smoked paprika
- 1 teaspoon hot smoked paprika
- 1 cup chicken broth
- 1 bay leaf
- **POTATOES:**
- 1-1/2 pounds russet potatoes, peeled
- Oil for deep-fat frying

- 3/4 teaspoon salt

Directions

- 1** Place garlic on a cutting board; sprinkle with salt. Mash garlic with flat side of knife blade, forming a smooth paste. Transfer to a small bowl. Whisk in mayonnaise, lemon juice and oil until smooth. Cover; refrigerate until serving.
- 2** For bravas sauce, in a small saucepan, heat oil over medium heat. Add onion; cook and stir until tender, 2-3 minutes. Add garlic; cook 1 minute longer. Stir in flour and paprikas until smooth; gradually stir in broth. Add bay leaf. Bring to a boil, stirring constantly; cook and stir until thickened, 6-8 minutes.
- 3** Remove from heat; cool slightly. Remove and discard bay leaf. Puree sauce using an immersion blender. Or, cool slightly and puree sauce in a blender; return to pan and heat through. Keep warm.
- 4** Cut potatoes into 1-1/2-in. cubes; soak in cold water for 30 minutes. Drain potatoes; pat dry with paper towels. In an electric skillet or deep-fat fryer, heat oil to 250°. Fry potatoes until tender, 8-10 minutes. Remove with a slotted spoon; drain on paper towels and cool completely.
- 5** Increase temperature of oil to 375°. Fry potatoes again until crisp and golden brown, 3-4 minutes, turning frequently. Drain on paper towels; sprinkle with salt. Serve with bravas sauce and aioli.

Nutrition Facts

1 cup potatoes with about 2 tablespoons sauce and 1 tablespoon aioli: 452 calories, 42g fat (5g saturated fat), 2mg cholesterol, 654mg sodium, 19g carbohydrate (2g sugars, 2g fiber), 2g protein.

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RECIPE CREATOR

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