



Patatas Bravas with Roasted Garlic Aioli

Special Sides 45 Minutes

1A



Potato



Garlic Clove



Tomato Passata



Vegetable Stock



Smoked Paprika



Mayonnaise

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Garlic Press, Aluminum Foil, Saucepan, Bowl.

Ingredients

	Quantity
Potato**	700g
Garlic Clove	2
Tomato Passata	1 carton
Vegetable Stock 10	10g
Smoked Paprika	1 sachet
Mayonnaise 8) 9)**	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	494g	100g
Energy (kJ/kcal)	1583/378	321/77
Fat (g)	9	2
Sat. Fat (g)	1	0
Carbohydrate (g)	70	14
Sugars (g)	5	1
Protein (g)	9	2
Salt (g)	1.95	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 10) Celery

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Spud Time

- Preheat your oven to 200°C. Peel the **potatoes**, then chop them into 2cm chunks.
- Pop the chunks onto a large, low-sided, wide baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-30 mins.
- Turn halfway through. **TIP:** Use two baking trays if necessary, you want the chunks nicely spread out.

Make the Bravas Sauce

- Meanwhile, peel the **garlic** and grate **half** of it (or use a garlic press).
- Pop the other **half** of it (keeping it whole) into a small piece of foil with a drizzle of **oil**. Scrunch to enclose it and roast on a baking tray until soft, 10-12 mins.
- Heat a drizzle of **oil** in a medium saucepan on medium-high heat. When hot, add the **grated garlic** and stir-fry for 30 secs.
- Add the **tomato passata**, **vegetable stock paste** and **smoked paprika**. Bring to a simmer and cook until thickened, 7-8 mins. Then remove from the heat.

Finish and Serve

- Pop the **mayonnaise** into a small bowl.
- Crush the **roasted garlic** with the back of a fork and mix into the **mayo**.
- Once everything is ready, season the **sauce** with **salt** and **pepper** and reheat if necessary.
- Pop the **potatoes** into a serving dish. Spoon the **bravas sauce** all over and finish with a dollop the **roasted garlic aioli**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.