



Smoky Patatas Bravas with Roasted Garlic Aioli

Special Sides 35-40 Minutes • 1 of your 5 a day • Veggie

1A



Potatoes



Garlic Clove



Tomato Passata



Vegetable Stock
Paste



Smoked Paprika



Mayonnaise

Before you start

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

Cooking tools

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

Ingredients

| | Quantity |
|----------------------------|-----------|
| Potatoes** | 700g |
| Garlic Clove** | 2 |
| Tomato Passata | 1 carton |
| Vegetable Stock Paste (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) | 1632/390 | 330/79 |
| Fat (g) | 10 | 2 |
| Sat. Fat (g) | 1 | 0 |
| Carbohydrate (g) | 72 | 15 |
| Sugars (g) | 8 | 2 |
| Protein (g) | 9 | 2 |
| Salt (g) | 1.97 | 0.40 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 10) Celery

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, milk, egg, mustard, celery, soya, 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.

Contact

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1



Prep the Potatoes

a) Preheat your oven to 200°C. Peel and chop the **potatoes** into 2cm chunks.

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.

2



Make the Bravas Sauce

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

b) Pop the remaining **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil**. Scrunch to enclose it 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. When hot, add the **grated garlic** and stir-fry for 30 secs.

d) Add the **tomato passata**, **vegetable stock paste** and **smoked paprika**. Bring to a simmer and cook until thickened, 7-8 mins. Remove from the heat.

3



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) Once everything is ready, season the **bravas sauce** with **salt** and **pepper**. Reheat if necessary.

d) Pop the **roasted potatoes** into a serving dish. Spoon the **bravas sauce** all over and finish with a dollop of the **roasted garlic aioli**.

Enjoy!