



#fiestaweek



POTATAS ESPANOL

INGREDIENTS

- 2 tbsp oil
- 3 tbsp tomato purée
- 1 tsp smoked paprika
- 800g potato, cut into small chunks
- 4 garlic cloves or 2 teaspoons garlic puree
- juice 1/2 lemon
- handful flat-leaf parsley leaves roughly chopped



INSTRUCTIONS

- Heat oven to 180C/fan 160C/gas 4.
- Mix the oil, tomato purée and paprika together, then coat the potatoes thoroughly in it.
- Squash the garlic in its skin with the flat of a knife and place on a baking tray with the potatoes.
- Season well with salt and pepper, then roast for 40 mins, turning halfway through, until the potatoes have crisped up and are fluffy inside.
- Five mins before the end of cooking, sprinkle over the lemon juice and return to the oven.
- Serve with the parsley scattered over.