

Patatas Bravas

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*3 russet potatoes, cut into
one-inch chunks
salt*

*vegetable oil (for frying)
smoked paprika
saffron aioli*

Place the potatoes in a large pot. Cover with water by one inch. Season with salt.

Bring to a boil. Simmer until tender, 12 to 15 minutes. Drain on a kitchen towel-lined baking sheet. Let cool.

Working in two batches, fry the potatoes in 365 degree vegetable oil until crisp, 3 to 4 minutes. Drain on paper towels.

Sprinkle with salt and smoked paprika. Drizzle with saffron aioli.

Per Serving (excluding unknown items): 178 Calories; trace Fat (1.0% calories from fat); 5g Protein; 40g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 2 1/2 Grain(Starch).