



SPAIN

APPETIZER

PRINTABLE RECIPE PDF

Spanish Patatas Bravas

Patatas Bravas is a classic Spanish tapas dish that originated in Madrid, but has become especially popular in Catalonia. It consists of crispy fried potatoes

PREP

15 min

COOK

15 min

SERVINGS

2

DIFFICULTY

Easy

SHOPPING LIST

Ingredients

- 2 medium potatoes - preferably waxy potatoes for better texture
- 1 tablespoon olive oil - for frying
- 1 cup canned crushed tomatoes - high-quality for best flavor
- 1 clove garlic - minced
- 1 teaspoon smoked paprika - for authentic flavor
- 1 teaspoon red pepper flakes - adjust to taste
- 1 tablespoon olive oil - for sauce
- 1 egg yolk large - for aioli
- 1 clove garlic - for aioli
- 1 cup olive oil - for aioli
- 1 tablespoon lemon juice - freshly squeezed

WHY THIS WORKS

About this recipe

A printable Spanish Patatas Bravas recipe PDF with ingredients, cooking times and step-by-step instructions.

MEDITERRANEAN NOTE

Patatas Bravas is a classic Spanish tapas dish that originated in Madrid, but has become especially popular in Catalonia. It consists of crispy fried potatoes served with a spicy tomato sauce and aioli. This dish reflects the Spanish

ORIGIN & TRADITION

Mediterranean context

Patatas Bravas is a classic Spanish tapas dish that originated in Madrid, but has become especially popular in Catalonia. It consists of crispy fried potatoes served with a spicy tomato sauce and aioli. This dish reflects the Spanish love for bold flavors and communal dining.

METHOD

Step-by-step instructions

1

Peel the potatoes and cut them into 1-inch cubes. Rinse under cold water and pat dry with a kitchen towel.

2

Heat the olive oil in a deep pan over medium heat. Once hot, add the potatoes in batches, frying until golden and crispy (about 12-15 minutes). Remove and drain on paper towels, seasoning with salt immediately.

3

In a separate saucepan, heat 1 tablespoon of olive oil over medium heat. Add minced garlic and sauté for 30 seconds until fragrant. Stir in the crushed tomatoes, smoked paprika, and red pepper flakes. Simmer for 5-7 minutes, then season with salt and pepper to taste.

4

For the aioli, in a bowl, combine the egg yolk, minced garlic, and lemon juice. Gradually whisk in the olive oil until emulsified and creamy. Season with salt.

5

Serve the crispy potatoes drizzled with the spicy tomato sauce and a side of aioli for dipping.

CHEF'S TIP

To achieve extra crispy potatoes, make sure they are completely dry before frying and do not overcrowd the pan.

NUTRITION PER SERVING (EST.)

Calories	410 kcal	Fat	22 g
Protein	6 g	Fiber	4 g
Carbohydrates	50 g	Sodium	300 mg

SERVING SUGGESTION

Traditionally served as a shareable appetizer alongside cold drinks like beer or sangria.

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