

POTATAS BRAVAS

Equipment needed –

Small knives, chopping boards, large frying pan, measuring spoons, garlic crusher, measuring cups, 2 large roasting pans, 3 serving bowls and 3 serving spoons.

Ingredients from the Garden –

- 2.5 kg Sebago potatoes, peeled and cut into 4 cm pieces
- 3 cloves of garlic crushed
- 3 large red onions, finely diced
- 1200 g of chopped tomatoes

Ingredients from the Pantry –

- 6 tablespoons of olive oil
- 6 teaspoons of sweet paprika
- 1 ½ cups of vegetable stock

What to do –

1. Preheat the oven to 200 degrees.
2. Cut the potatoes into 4 cm pieces and place in 2 large roasting pans. Add 3 tablespoons of olive oil and season with salt and pepper. Toss to coat the potatoes in the olive oil.
3. Roast the potatoes for 30-40 minutes until golden and cooked through.
4. Meanwhile finely chop the onions and set aside.
5. Peel and crush 3 cloves of garlic using a garlic crusher and set aside.
6. Heat 3 tablespoons of olive oil in a large frying pan over a medium-high heat. Cook the onions stirring for 5 minutes or until softened.
7. Add the garlic and 6 teaspoons of sweet paprika.
8. Cook stirring for 1 minute or until fragrant.
9. Add the tomatoes and stock. Bring to the boil. Reduce the heat. Reduce the heat to low and simmer for 15 minutes or until thickened.
10. Remove the potatoes from the oven, add the tomato mixture and stir to combine. Roast for 15 minutes or until heated through.
11. Divide the potatoes into 3 serving bowls to serve.

Serves –

- 28 students.