

Patatas bravas

Small potato cubes, fried in oil until crispy: These are patatas bravas. The Spanish tapas dish is usually served with a spicy sauce or aioli. What must not be missing in any case: paprika powder, for that certain spiciness.



Patatas bravas | Photo: Linda Katharina Klein

Ingredients (2 bowls): 500 grams of (waxy) potatoes | 20 milliliters of olive oil | 1 teaspoon of salt | 1 teaspoon of paprika powder



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Preparation (15 minutes): 1. **peel potatoes and cut into cubes.** 2. Heat olive oil in a frying pan. 3. Fry potatoes until golden brown, then add paprika powder and salt, toss again and serve while still hot.

It goes great with [aioli](#) and [gazpacho](#)! Discover more [Spanish recipes](#) and other [potato dishes](#) now!

Nutritional values/bowl: 266 calories | 9.2 grams fat | 39 grams carbohydrates | 4.8 grams protein