



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

PATATAS BRAVAS WITH CHORIZO AND GARLIC SOUR CREAM



PREP
10 min



COOK
45 min



SERVES
4

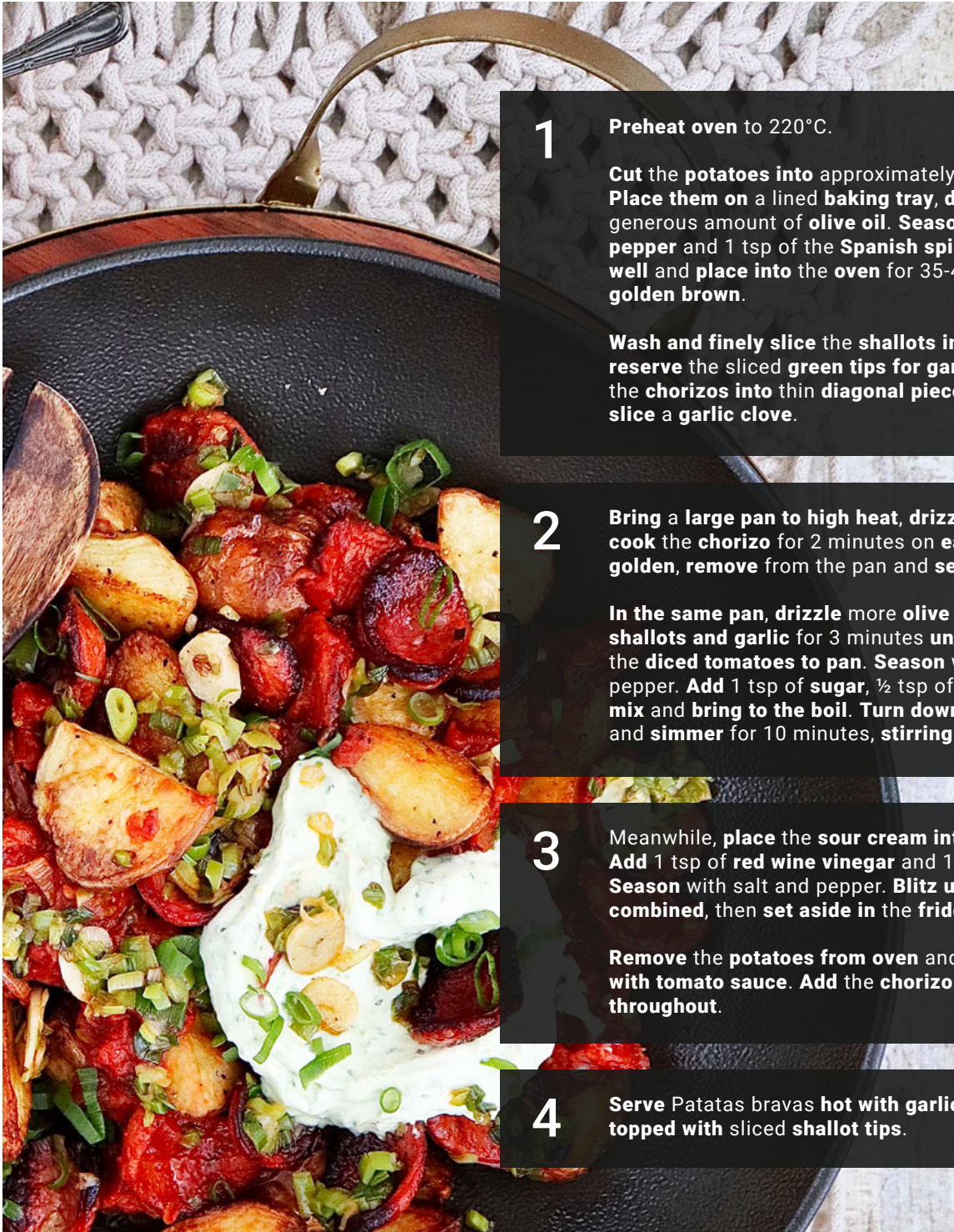
INGREDIENTS:

- > 1kg Imperfect Potatoes
- > 1 Shallots Bunch
- > 220g Chorizos
- > 250g Sour Cream
- > 2 Garlic Cloves
- > 400g Diced Tomatoes
- > ½ Tbsp Spanish Spice Mix

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tsp Red Wine Vinegar
- > 1 Tsp Sugar
- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1

Preheat oven to 220°C.

Cut the potatoes into approximately 3cm pieces. **Place them** on a lined **baking tray**, **drizzle** a generous amount of **olive oil**. **Season** with **salt**, **pepper** and 1 tsp of the **Spanish spice mix**. **Toss well** and **place** into the **oven** for 35-40 minutes **until golden brown**.

Wash and finely slice the **shallots** into thin **disks**, **reserve** the sliced **green tips** for **garnishing**. **Slice** the **chorizos** into thin **diagonal pieces** and **finely slice** a **garlic clove**.

2

Bring a large pan to **high heat**, **drizzle olive oil** and **cook** the **chorizo** for 2 minutes on **each side** **until golden**, **remove** from the pan and **set aside**.

In the same pan, **drizzle** more **olive oil**. **Sauté** the **shallots** and **garlic** for 3 minutes **until golden**. **Add** the **diced tomatoes** to **pan**. **Season** with **salt** and **pepper**. **Add** 1 tsp of **sugar**, ½ tsp of **Spanish spice mix** and **bring to the boil**. **Turn down heat** to low and **simmer** for 10 minutes, **stirring occasionally**.

3

Meanwhile, **place** the **sour cream** into a **blender**. **Add** 1 tsp of **red wine vinegar** and 1 **garlic clove**. **Season** with **salt** and **pepper**. **Blitz** **until well combined**, then **set aside** in the **fridge**.

Remove the **potatoes** from **oven** and **toss** together with **tomato sauce**. **Add** the **chorizo** slices and **mix** **throughout**.

4

Serve Patatas bravas **hot** with **garlic sour cream**, **topped** with sliced **shallot tips**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover garlic sour cream to serve with any roasted vegetables.
- Use leftover Spanish spice mix to marinate any protein meals.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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