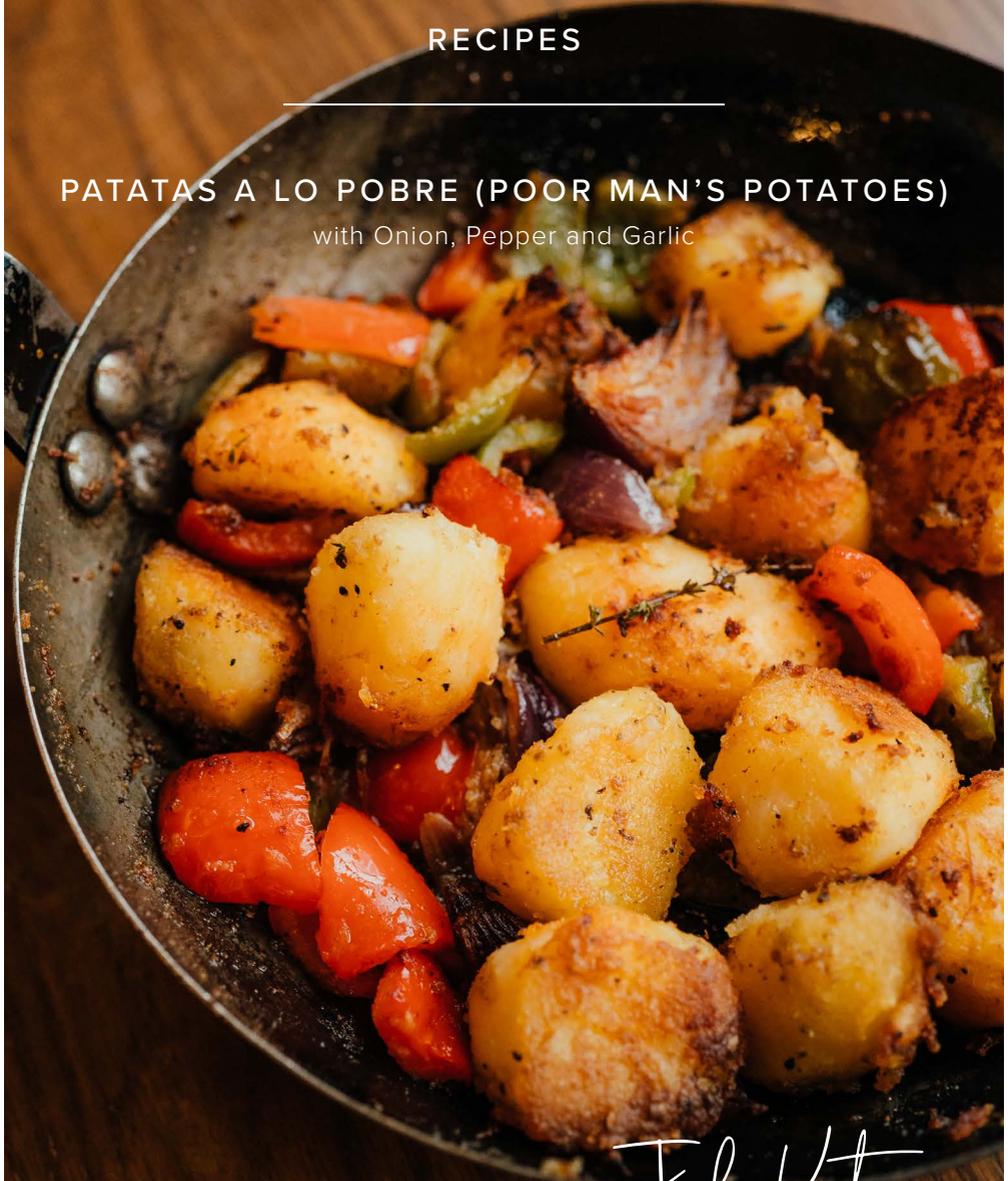


SENSELESS

RECIPES

PATATAS A LO POBRE (POOR MAN'S POTATOES)

with Onion, Pepper and Garlic



Josh Katz

PATATAS A LO POBRE (POOR MAN'S POTATOES)

👤 Serves 4 ⌚ Cooks xx minutes

SENSE INGREDIENTS

1.2kg roasting potatoes (like King Edwards or Desiree), peeled, halved and washed
180ml sunflower oil
1 large red pepper, cut into large dice
1 large green pepper, cut into large dice
2 small red onions, each cut into eighths
8-10 garlic cloves, skin-on, smashed
1 tbsp smoked paprika
3 sprigs of thyme, leaves picked
7g salt
A few grinds black pepper

SENSELESS INGREDIENTS

1.2kg roasting potatoes (like King Edwards or Desiree), peeled, halved and washed
180ml sunflower oil
1 large red pepper, cut into large dice
1 large green pepper, cut into large dice
2 small red onions, each cut into eighths
8-10 garlic cloves, skin-on, smashed
1½ tbsp smoked paprika (+)
3 sprigs of thyme, leaves picked
1 tsp chilli flakes (+)
12g salt (+)
A few grinds black pepper

METHOD

Preheat an oven to 200°C/180°C Fan/Gas Mark 6.

1 Place the potatoes in a pot of salted water, bring to the boil over high heat, then reduce to a gentle simmer and cook until just tender when pierced with a knife, but very much still holding shape, about 10-12 minutes.

2 Drain the potatoes, return to the pan and with the lid on give a shake to the pan just to roughen the edges of the potatoes. This will help with the take up of oil and create the golden crust we're looking for.

3 Warm the oil in a heavy-based ovenproof frying pan over high heat, then carefully lower each potato into the oil. Shallow fry the potatoes, turning on all sides, until golden brown all over and crispy.

4 Add the peppers, onion and garlic to the pan, and sprinkle the potatoes with paprika and thyme leaves. Season with salt and black pepper and transfer to the oven to roast for 15-20 minutes, tossing the potatoes occasionally, until the potatoes are crunchy & golden, and the vegetables are completely cooked through.

5 Serve immediately, piping hot, lifted from the oil with a slotted spoon.

