

## Patatas Bravas with Spicy Sausage

Serves 4

A dish traditionally served in Spain as part of a tapas selection. Make sure to provide lots of crusty bread to mop up the juices! The potato and sausage mixture can also be used as a filling for a hearty omelette.

### Ingredients

1 Tbsp olive oil  
1 onion, chopped  
2 garlic cloves, sliced  
1 red chilli, chopped  
Pinch cayenne pepper  
Pinch smoked paprika  
½ tsp cumin (optional)  
400g can chopped tomatoes  
1 kg potatoes, peeled and cut into walnut sized chunks  
250g spicy chilli sausage or Chorizo sausage, skinned and broken up  
Olive Oil

### Method

1. Heat a little oil in a pan, fry the onion, garlic and chilli (and cumin seeds, if adding) until the onions soften, then add cayenne and paprika, and combine. Add the tomatoes and bring to a simmer, then cook the whole mixture down for about 20 minutes until you have a thick paste. Season well, and puree if a smooth texture is desired.
2. Meanwhile, steam potatoes for 10 minutes and put the sausage in a frying pan to slowly cook in a little olive oil, to release the flavour, breaking up the lumps with a wooden spoon. Tip out the excess oil and add 1 Tbsp olive oil.
3. Add the potatoes and fry everything together, turning up the heat as you go, so both the sausage and the potatoes brown in patches. Remove from pan and put then into a bowl. Season the sauce (add more cayenne and paprika if you prefer more heat), then spoon the sauce over the potatoes and serve.