



# PATATAS BRAVAS AND CRISPY ARTICHOKEs

with a Garlicky Aioli



**HELLO**  
**PATATAS BRAVAS**  
Spanish-style fried potatoes with creamy sauce

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 610**



Artichokes  
(Contains: Soy)



Grape Tomatoes



Garlic



Mayonnaise  
(Contains: Eggs)



Chipotle Powder



Feta Cheese  
(Contains: Milk)



Green Olives



Parsley



Yukon Gold Potatoes



White Wine Vinegar



Arugula



Sliced Almonds  
(Contains: Tree Nuts)

## START STRONG


If you don't have much oil left in the pan after frying the potatoes, add a glug or two more. There should be just enough to cook and crisp the artichokes.

## BUST OUT

- Strainer
- Paper towels
- Peeler
- Large pan
- Slotted spoon
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |   |                     |
|---|---------------------|
| • Artichokes  | 6.5 oz   13 oz      |
| • Green Olives  | 1 oz   2 oz         |
| • Grape Tomatoes  | 4 oz   8 oz         |
| • Parsley   | ¼ oz   ½ oz         |
| • Garlic  | 2 Cloves   2 Cloves |
| • Yukon Gold Potatoes   | 12 oz   24 oz       |
| • Mayonnaise  | 2 TBSP   4 TBSP     |
| • White Wine Vinegar  | 3 tsp   5 tsp       |
| • Chipotle Powder  | 1 tsp   1 tsp       |
| • Arugula   | 2 oz   4 oz         |
| • Feta Cheese   | ½ Cup   1 Cup       |
| • Sliced Almonds  | 1 oz   2 oz         |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







## 1 DRY ARTICHOKES

Wash and dry all produce. Drain artichokes, then halve lengthwise through stem ends. Pat dry between two paper towels.



## 4 COOK ARTICHOKES

Add artichokes to same pan. Cook, tossing occasionally, until browned and crisp on surface, 5-6 minutes. Remove from pan with a slotted spoon and transfer to another paper-towel-lined plate. Season with salt and pepper.



## 2 PREP

Thinly slice olives. Halve tomatoes lengthwise. Pick parsley leaves from stems. Mince or grate garlic. Peel potatoes, then cut into ½-inch cubes.



## 5 MAKE AIOLI

In a small bowl, combine mayonnaise, 1 TBSP vinegar (we sent more), a pinch of garlic, and a pinch of chipotle powder. Season with salt, pepper, and more garlic and chipotle powder, as desired.



## 3 COOK POTATOES

Heat a thin layer of olive oil in a large pan over medium-high heat. Add potatoes and cook, tossing occasionally, until browned and crisp all over, 8-10 minutes. Remove from pan with a slotted spoon and transfer to a paper-towel-lined plate. Season with salt and pepper. Set aside.



## 6 PLATE AND SERVE

Divide arugula between plates. Top with potatoes, artichokes, tomatoes, olives, feta cheese, and almonds. Drizzle with aioli and garnish with parsley.

## SALUD!

Raise a glass to the perfect crispy, creamy pan-fried potatoes.

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