



PATATAS BRAVAS AND CRISPY ARTICHOKEs

with Garlicky Aioli



HELLO

PATATAS BRAVAS

Spanish-style fried potatoes with garlicky aioli.

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



Artichokes
(Contains: Soy)



Grape Tomatoes



Garlic



Mayonnaise
(Contains: Eggs, Soy)



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
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)
- Slotted spoon
- 2 Plates

INGREDIENTS

Ingredient 2-person | 4-person

- Artichokes 1 Jar | 2 Jars
- 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 1 TBSP | 2 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Arugula 2 oz | 4 oz
- Feta Cheese ½ Cup | 1 Cup
- Sliced Almonds 1 oz | 2 oz

HELLO WINE



PAIR WITH
The Brink Monterey County
Pinot Noir Rosé, 2015

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.



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.



3 COOK POTATOES

Heat a thin layer of olive oil (we used 2 TBSP) in a large pan over medium-high heat. Add potatoes and cook, tossing occasionally, until browned and crispy 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.



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. Set aside.



5 MAKE AIOLI

In a small bowl, combine mayonnaise, 1 TBSP white wine 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.



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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