

# PATATAS BRAVAS AND CRISPY ARTICHOKES

with Garlicky Aioli



# — HELLO — PATATAS BRAVAS

Spanish-style fried potatoes with garlicky aioli.



Artichokes (Contains: Soy)

Green Olives



Grape Tomatoes



Parsley



Yukon Gold

Potatoes

Garlic



Mayonnaise (Contains: Eggs, Soy)

White Wine

Vinegar



Chipotle Powder



Feta Cheese (Contains: Milk)



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
- Slotted spoon
- Paper towels
- 2 Plates
- Peeler

Parslev

- · Large pan
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)



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

**COOK ARTICHOKES** 

Add artichokes to same pan. Cook,

tossing occasionally, until browned and



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



**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.



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

### **INGREDIENTS**

Ingredient 2-person | 4-person

 Artichokes 1 Jar | 2 Jars

 Green Olives 1 oz | 2 oz

 Grape Tomatoes 4 oz | 8 oz

 Garlic 2 Cloves | 2 Cloves

 Yukon Gold Potatoes 12 oz | 24 oz

 Mayonnaise 2 TBSP | 4 TBSP 1 TBSP | 2 TBSP

· White Wine Vinegar Chipotle Powder

1tsp | 1tsp

1/4 oz | 1/2 oz

Arugula

Feta Cheese

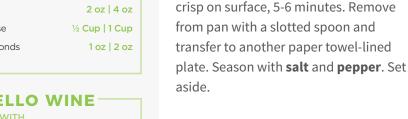
Sliced Almonds

## HELLO WINE



The Brink Monterey County Pinot Noir Rosé, 2015

HelloFresh.com/Wine





**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.



# SALUD!

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