



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: 620**



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 |

HELLO WINE



PAIR WITH
Cierzo Spanish Tempranillo, 2016

[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.



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 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.



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.



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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