



AUG  
2016

## Patatas Bravas Salad

with Spicy Aioli, Almonds, and Feta

*Patatas bravas* is one of Spain's most beloved late-night snacks, and we totally understand why. It consists of crispy fried potatoes drizzled with a warm and slightly spicy aioli sauce (excuse us while we drool over how delicious that sounds). Our chefs, Freida and Nate, transformed it into a meal by adding peppery arugula, juicy tomatoes, and creamy feta. *Olé!*



Prep: 10 min  
Total: 30 min



level 1



gluten free



veggie



Russet Potatoes



Artichokes



Green Olives



Arugula



Grape Tomatoes



Garlic



Feta Cheese



Parsley



Sliced Almonds



Mayonnaise




Chipotle Chili Powder



White Wine Vinegar

## Ingredients

	2 People	4 People
Russet Potatoes	12 oz	24 oz
Artichokes	1) 1 Jar	2 Jars
Green Olives	1 oz	2 oz
Arugula	2 oz	4 oz
Grape Tomatoes	4 oz	8 oz
Garlic	2 Cloves	4 Cloves
Feta Cheese	2) ¼ Cup	½ Cup
Parsley	¼ oz	½ oz
Sliced Almonds	3) 1 oz	2 oz
Mayonnaise	1) 4) 2 T	4 T
Chipotle Chili Powder 	1 t	2 t
White Wine Vinegar	1 T	2 T
Olive Oil*	2 T	4 T

\*Not Included

## Allergens

- 1) Soy
- 2) Milk
- 3) Tree Nuts
- 4) Eggs

## Tools

Strainer, Paper towels, Large pan, 2 Plates, Small bowl, Peeler

**Nutrition per person** Calories: 588 cal | Fat: 43 g | Sat. Fat: 6 g | Protein: 14 g | Carbs: 45 g | Sugar: 4 g | Sodium: 842 mg | Fiber: 10 g

1



2



3



4



**1 Prep: Wash and dry all produce.** Preheat the oven to 400 degrees. Drain the **artichokes**. Halve the artichokes lengthwise and pat dry between two layers of paper towel. Thinly slice the **olives**. Halve the **tomatoes**. Pick the **parsley leaves** off the stems. Mince or grate the **garlic**. Peel and dice the **potatoes** into ½-inch cubes.

**2 Cook the potatoes:** Heat a ¼-inch layer of **olive oil** in a large pan over medium-high heat. Add the **potatoes** and fry 8-10 minutes, turning to brown on all sides, until golden brown and crispy. Remove from the **olive oil** and reserve on a paper-towel-lined plate. Season with **salt** and **pepper**.

**3 Cook the artichokes:** Add the **artichokes** to the same pan. Fry 5-6 minutes over medium-high heat, turning to cook on all sides, until golden brown and crispy. Remove from the **olive oil** and reserve on a paper-towel-lined plate. Season with **salt** and **pepper**.

**4 Make the aioli:** In a small bowl, mix together the **mayonnaise**, **1 Tablespoon white wine vinegar**, a pinch of **garlic** (to taste) and as much **chipotle powder** as you like. Season with **salt** and **pepper**.

**5 Serve:** Plate the **arugula** and top with **tomatoes, sliced almonds, olives, feta cheese, potatoes, and artichokes**. Drizzle the **patatas bravas salad** with **spicy aioli**, garnish with **parsley leaves**, and enjoy!

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