

## **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





veggie







Artichokes







Arugula



Mayonnaise





Powder





White Wine

Ingredients		2 People	4 People	*Not Included
Russet Potatoes		12 oz	24 oz	Allergens
Artichokes	1)	1 Jar	2 Jars	<b>1)</b> Soy
Green Olives		1 oz	2 oz	2) Milk
Arugula		2 oz	4 oz	3) Tree Nuts
Grape Tomatoes		4 oz	8 oz	4) Eggs
Garlic		2 Cloves	4 Cloves	-7 -889
Feta Cheese	2)	1/4 Cup	½ Cup	
Parsley		1/4 OZ	½ oz	
Sliced Almonds	3)	1 oz	2 oz	
Mayonnaise	1) 4)	2 T	4 T	Tools
Chipotle Chili Powder 🥒		1 t	2 t	Strainer, Paper towels,
White Wine Vinegar		1 T	2 T	Large pan, 2 Plates,
Olive Oil*		2 T	4 T	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



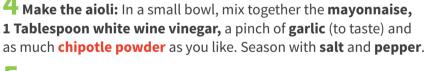
Prep: Wash and dry all produce. Preheat the oven to 400 degrees. Drain the artichokes. Halve the artichokes lengthwise and pat dry between two layers of paper towel. Thinly slice the olives. Halve the tomatoes. Pick the parsley leaves off the stems. Mince or grate the garlic. Peel and dice the potatoes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







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