

Patatas Bravas

Ingredients

16 each Potatos, Red Bliss, quartered
1 tbsp Olive oil
2 tbsp Mayo
1 tbsp White vinegar
1 tsp Garlic powder
1 tsp Paprika
1 tsp Chili Powder
1 tsp Cumin
1/4 tsp Salt

Method

- Preheat oven to 450 degrees.
- Bring large pan of salted water to a boil. Add potatoes and cook until tender, but not falling apart.
- Drain and let cool, transfer to plate or tray.
- Toss potatoes until crispy. About 30-40 minutes.
- Mix together vinegar, paprika, smoked paprika, garlic powder, cumin, chili powder, salt, and mayo in a bowl.
- Pour the mixture over the potatoes and serve hot.

Nutrition Information

Serves 15
Serving size: 1/2 cup
Calories: 90 calories
Fat: 2 grams
Sodium: 65 milligrams
Carbohydrates: 18 grams
Protein: 2 grams
Fiber: 2 grams