

Patatas Bravas (Potatoes in a mildly spicy tomato sauce)

4 Medium Baking Potatoes Cut into 8 or 10 lengthwise wedges

2oz Olive Oil

1-8oz can of Tomato Sauce

1& ½ teaspoon Dijon Mustard

½ teaspoon Tabasco Sauce

½ teaspoon Spanish Paprika Salt and Cracked Black Pepper to taste

Serves 4

Process:

Heat oil in a medium sauté pan. Add potatoes, sauté to golden brown and of a crisp texture. Drain the oil and add the tomato sauce/mustard/paprika and Tabasco. Adjust flavor with salt and pepper. Mix well, simmer 1 minute and serve hot.

Presented by Chef Wayne Roe, Children's Hospital of Wisconsin