



Patatas a la Riojana – Rioja style potatoes



Ingredients: (for 4 persons)

- 6 big potatoes (or 8 medium)
- 4 garlic cloves
- 1 dried sweet red pepper
- Olive Oil
- Salt
- 4 nice pieces of chorizo
- 2 bay leaves
- A little bit of thyme
- A little bit of Rosemary
- Water
- 1 Teaspoon of Spanish Paprika (Pimentón de la Vera)

How to prepare:

Peel the potatoes and the garlic cloves. Rinse the potatoes and cut with a knife in pieces of 2-3 cms.

Attention!: The secret of this dish is how to cut the potato. You don't have to cut, you have to "crack the potato" that means: Make a small cut in the potato with

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the knife and after crack the piece without finishing the regular cut. This is very important because, doing this, the fibre of the potatoes gets broken and when we boil them, the water gets all the starch and turns thicker.

In a heated casserole, put olive oil and add the potatoes, the garlic, the dried sweet pepper (cut in pieces), salt and the chorizo. Fry them for 5 minutes in a high temperature and then add all the spices except the paprika. Stir for a few minutes and add water just to cover them.

Lower the temperature of the stove and cook for about 15 minutes. Now, add the paprika, mix well and cook again during 10 more minutes or until the potato is tender.

It's an amazing stew for winter.

Rafa

