

Patatas Bravas Meatballs



Serves 4 Prep 35 mins

Cooking 1h 20 mins

Easy

Ingredients

3 ½ tbsp olive oil
1 onion, finely chopped
1½ - 2 tsp paprika
400g can chopped tomatoes
2 tsp sugar
100g pitted green or black olives (optional)
400g pork mince
70g fresh breadcrumbs
1 egg yolk
small bunch parsley, finely chopped
1 kg white potatoes, cut into 3 cm cubes

1. Heat 1 tbsp olive oil in a saucepan & fry the onions with a pinch of salt for 10 mins, or until soft. Add the paprika & cook for another minute, then stir in the tomatoes and the sugar. Season to taste. Cook for 15 mins or until thickened. Remove from the heat, stir through the olives, if using, and set aside.
2. Heat the oven to 220C/ 200C Fan/gas 8. Put the mince in a large bowl with the breadcrumbs, the egg yolk and half the parsley. Season.
3. Mix, using your hands until well combined. Divide into 12 pieces, then roll into meatballs. Cover and put in the fridge to chill while you prepare the potatoes.
4. Toss the potatoes in a roasting tin with 1½ tbsp of the remaining oil & some seasoning. Roast for 40 mins until golden, tossing halfway through. Heat the rest of the oil in a frying pan over medium high heat & fry the meatballs for 5 mins, stirring until evenly browned. Add the meatballs to the tin with the potatoes & roast for 10 mins more. Reheat the tomato sauce, if needed, & spoon over the meatballs and the potatoes. Top with the remaining chopped parsley and serve.