



## Spanish Roasted Potatoes

**SERVINGS** 4  **PREP TIME** 5 min **COOK TIME** 60 min

### INGREDIENTS

- 2 pounds Yukon gold potatoes, or other waxy potato (peeled or un-peeled, your choice), cut into 1 to 1 1/2-inch chunks
- **La Fe Vegetable Oil**
- Salt
- 1/2 medium yellow onion, chopped
- 3 garlic cloves, chopped
- 1/2 cup white wine (can substitute stock)
- 2 tablespoons **La Fe tomato paste**
- A 14-ounce can of crushed tomatoes
- 2 teaspoons hot sauce
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 1 teaspoon sugar

### DIRECTIONS

1. Begin by preheating the oven to 375 F. Now toss the potatoes with 3 tablespoons of **La Fe Vegetable Oil** & salt. After this, arrange the potatoes in an even layer on the bottom of a casserole pan or rimmed baking tray. Now roast them until they are browned or for roughly 50 minutes.
2. Following this, while you are roasting the potatoes, begin making the sauce. Now, heat the 2 tablespoons of **La Fe Vegetable Oil** in a medium pot set over medium-high heat. Following this, begin to saute the chopped onions, making sure to stir occasionally, for roughly 4-5 minutes. Add in the garlic and then continue to saute the mixture for another 2 minutes.
3. Now begin to make the sauce by adding the white wine to the pan and turn the heat to high. Following this, boil the mixture on high until the wine is reduced down to half, then add in the **La Fe Tomato Paste** and stir well. After this, add in the crushed tomatoes, hot sauce, salt, sugar and smoked paprika. Stir the mixture well and then reduce the heat to a simmer. Now let the sauce cook slowly while the potatoes roast.
4. Once the potatoes are browned, toss them with the tomato sauce mixture and return them to the casserole pan. Now continue to roast until the tomato sauce dries out a bit on the potatoes and caramelizes. This process should take roughly 10 minutes.
5. Serve with the remaining tomato sauce as an appetizer or side dish.