

## Spain at Home

May 14, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*I'm sure we are all missing the ability to make travel plans to just about anywhere by now! Unfortunately, traveling isn't possible but we can certainly travel with food.. I'm in the mood to visit Spain! To make an ultimate tapas evening you can have small servings of olives, any crusty bread, manchego cheese or any cheese you have at home. Serrano ham is traditional but if you have prosciutto, salami or any cured meats work too. You can have the ultimate tapas spread OR you can pair it with my Roasted Chicken and Potatoes dinner. Here's my recipe...*

Serves: 4 Cooktime: 30 min

## Roast Chicken

- 1 tsp. garlic powder
- 1 tsp. paprika
- Salt and pepper
- Extra-virgin olive oil, for drizzling
- 4 chicken breasts (about 2 lbs.) you could use thighs or legs or mixed pieces

## Patatas Brava

- 2 lb potatoes, could be large or small – cut into inch size cubes
- 3 or 4 large tomatoes
- ½ tspn smoked paprika – regular paprika is fine too
- 1 ½ tspn cayenne pepper – you can use any heat source you have at home
- ¼ cup olive oil
- ½ cup oil for frying
- Salt and pepper

Heat oven to 375, on a large baking sheet or oven safe skillet place all your chicken and season with salt, pepper, garlic powder, paprika. Drizzle oil and massage all the seasoning onto chicken. Make sure chicken is spread out not overlapping each other.

Meanwhile while oven is getting hot, cut your tomatoes in quarters - place on sheet tray or oven safe skillet face up. Drizzle olive oil, smoked paprika, cayenne salt and pepper. Place in oven with chicken uncovered for 20 to 25 minutes. Tomatoes should have burnt or dark edges and the chicken skin will be crisp.

While this is happening rinse and scrub your potatoes and cut them into inch size cubes, you can do wedges if you like as well. We want to pan fry these beauties so take a skillet bring to medium heat. Add in oil for frying and let get hot. Rinse your already cut potatoes and strain well. This will get most of the starch out making a crispy potato. Pat them dry with paper towel or clean kitchen towel. Place them gently in hot pan and let them cook on all sides getting them nice and golden brown. About 12 -15 minutes total. Place them on a paper towel to collect any excess oil.

Now the tomatoes! Grab a blender or processor and add in all the tomatoes with all the dripping from the tray into the blender. Blend the tomatoes well.

Stop and taste, season again if needed with salt pepper or heat. Blend again and set aside.

Plate all for a delicious dinner. If we can't go to Spain we can bring Spain home. Enjoy!!