

## **PATATAS A LA RIOJANA (RIOJA STYLE POTATOES)**

### **INGREDIENTS:**

1 Kg potatoes  
1 big onion (cut in small pieces)  
2 red or green peppers (cut in small pieces)  
2 chorizos (sliced) (small cooking ones) from Lupe Pinto's  
2/3 cloves of garlic (chopped)  
Dried chilli  
Bay leaf (1 big or 2 small ones)  
Paprika  
Salt

Sauté the onions, garlic, peppers, bay leaf and chilli until softened in olive oil. Add the sliced chorizo. Sauté the chorizo and add the paprika.

Cut the potatoes in pieces and add to the pot. (Break the potatoes, rather than cut smoothly so they release the starch) Add salt and water to cover and cook for about 40 minutes, or until the potatoes are cooked.