

PATATAS ASADA con SOFRITO **(Roasted Potatoes with Sofrito)**



For the Sofrito:

1	Small	Spanish Onion
1	Medium	Red Bell Pepper
1	Large	Sweet Red Pepper (or 3 mini or 5 peppadew)
2	Medium	Roma Tomatoes
4	Cloves	Garlic, peeled
¼	Cup	Sherry (or Malbec)

For the Papas Asada:

6	Medium	Yukon Gold Potatoes
¼	Cup	Butter, melted
1	Teaspoon	Salt
¼	Teaspoon	Black Pepper

Directions:

1. Peel and quarter the onion. Seed and cut the bell pepper into 6 large chunks. Seed and quarter the sweet pepper. Seed and quarter the tomato.
2. Place sofrito ingredients (except Sherry) in food processor and pulse until everything is chopped small. Place in pan with Sherry and saute until most of the moisture dissipates.
3. Scrub and slice the potatoes thin (¼"). Mix butter, salt and pepper in a large bowl. Add potatoes and toss until evenly coated.
4. Layer potato slices in the bottom of a 9" springform pan (or a 9" cake pan lined with parchment), overlapping them starting from the outside edge. Spread ⅓ cup of the sofrito over the top. Overlap another layer of potatoes. Top with another ⅓ cup of sofrito. Finish with a final layer of potatoes.
5. Cover with foil and roast in a 350° oven for 45 minutes. Remove foil, increase heat to 425° and roast until the top is golden brown. Remove from oven. Remove sides of springform or invert cake pan onto a serving plate. Cut into wedges to serve.