

# Papas Arrugadas

CANARIAS

**Olive Oils from Spain** brings the taste of the Canary Islands to your plate with Papas Arrugadas. Let the authentic flavors of these canary potatoes and the typical mojo sauce transport you to the sunny shores with every delicious wrinkle.

## Ingredients

### For the potatoes:

- 1 pounds small potatoes.
- 1/8 cup coarse sea salt.
- 2 tsp of salt.
- 2 Tbsp of EVOO from Spain.
- 1 tsp lemon juice.

### For the mojo sauce:

- 2 dried red bell peppers.
- 4 garlic cloves.
- 1 teaspoon sweet paprika.
- 1/2 teaspoon sea salt.
- 1/2 cup of EVOO from Spain.

## Step by step

1. Clean the potatoes and place them in a large pot.
2. Cover with water, add salt, and bring to a quick boil. Boil for 20 minutes or until soft.
3. While the potatoes are cooking, prepare the red mojo sauce by toasting dried red bell peppers until fragrant, then cool and chop.
4. In a food processor, mix bell peppers, garlic, paprika, and sea salt. Crush into a paste.
5. Gradually add EVOO from Spain while whisking for a smooth texture.
6. Drain the potatoes, heat Olive Oils from Spain and potatoes on medium until crispy and wrinkles form.
7. Drizzle on a little extra EVOO from Spain, salt, and lemon juice
8. Serve them hot and offer the red mojo sauce for dipping.

