

Roasted thyme potatoes with spicy sauce "Patatas Bravas"

<p>Ingredients</p> <p>500g baby new potatoes, halved 2 tablespoons olive oil 1 tablespoon finely chopped fresh thyme</p> <p><i>Spicy sauce</i> 1 tablespoon olive oil 1 small brown onion (80g), chopped finely 2 cloves garlic, sliced thinly 1 fresh small red thai chilli, chopped finely 410g can crushed tomatoes 2 teaspoons caster sugar</p>	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking dish• measuring spoons
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 220°C/200°C fan-forced.2. Combine potatoes, oil and thyme in large baking dish; roast about 30 minutes or until potato is tender.3. Meanwhile, make spicy sauce.4. Serve spicy sauce with hot roasted potatoes. <p><u>Spicy sauce</u></p> <ol style="list-style-type: none">1. Heat oil in medium saucepan; cook onion, garlic and chilli, stirring occasionally, until onion is soft.2. Add undrained tomatoes and sugar; bring to the boil. Reduce heat; simmer, uncovered, stirring occasionally, about 10 minutes or until sauce thickens.	