



Patatas revolconas

Smashed (or mashed) potatoes with garlic & smokey Spanish pimentón. A popular bar snack and one of my favorite tapas. It's easy, inexpensive and always a hit. It can also be served as a side dish or starter.

Ingredients

- 2 large potatoes, peeled & cut in 2" chunks
- 1 tablespoon Spanish pimentón (mild, hot or a mix of both)
- 1 tablespoon olive oil
- 1 or 2 cloves of garlic (cut in thin slices)
- 1 bay leaf, salt
- 1 or 2 slices thick cut bacon (or panceta), cut in chunks.

Preparation

- Boil potatoes in salted water with a bay leaf until tender (about 20 minutes).
- Meanwhile, cook bacon chunks in a frying pan or microwave until crispy.
- Drain potatoes saving 1/2 cup of the cooking water. Discard bay leaf.
- Fry garlic slices in 1 tablespoon of olive oil until golden, don't burn.
- Remove pan from heat, stir in pimentón, add potatoes & stir.
- Smash potatoes with a fork, stir in a little cooking water as needed to get the desired consistency. Check for salt, adjust.
- Serve hot in small bowls, top with the crispy bacon (or chorizo) & a drizzle of olive oil.

Note:

1. Make them as spicy as you like, using more (or less) pimentón "picante". Same thing with the garlic.
2. Crispy bacon or "torreznos" are the norm, but the **revolconas** in the photo were made with diced chorizo sausage, always a tasty alternative.
3. Some recipes puree the potatoes before mixing with the garlic & pimentón. I prefer the more rustic version. Your choice.
4. Another serving option is make canapes, topped with a spoonful of revolconas & bacon.

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Octopus on a bed of pureed "revolconas"

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