

Patatas a lo pobre (poor man's potatoes)

This Spanish classic is the perfect accompaniment to any meat or fish dish.

Serves 4.

Ingredients:

1 large onion, thinly sliced
4 medium potatoes, such as maris piper or red king Edward, peeled and cut into 1cm slices
1 large green pepper, deseeded and thinly sliced
2 tbsp sherry vinegar
200ml EVOO (extra virgin olive oil)
Salt and black pepper

Method:

Mix the onion, potatoes and pepper, season with the salt, pepper and vinegar.

Heat the EVOO in a large frying pan over a medium heat and add the vegetable mixture. Cook for about 20 minutes, turning over occasionally. The vegetables should be soft, but not too crispy.