

Spanish-Style Patatas Bravas Scramble

With Bacon and Pimentón Aioli



Patatas Bravas or “fierce potatoes” are a Spanish dish that gets its name from being fiercely seasoned with aggressive ingredients. Smoked paprika, garlic, and tomatoes give potatoes a flavor boost, while bacon and eggs transform this tapa into an awesome breakfast. Traditionally tapas are eaten during the hunger-witching hour between a pre-siesta lunch and an 11 PM Spanish dinner, but this meal is sure to satisfy any time of day.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 607
 Carbohydrates: 63g
 Fat: 32g
 Protein: 21g
 Sodium: 2246mg
per serving

DIETARY



LOW CALORIE



DAIRY-FREE



GLUTEN-FREE



NUT-FREE

DRINK PAIRING

Tapas are traditionally served as bar snacks—in Spain, many bars have 8–12 types of tapas on hand. We know, dreamy. At least you can recreate the feeling of being in a bar with a bottle of Rioja, Garnacha, or Tempranillo.

INGREDIENTS

2 Garlic Cloves
1 Red Onions
14 oz. Yukon Potatoes
3 Parsley Sprigs
1 Lime
3 Bacon Strips
2 oz. Mayonnaise
2 tsp. Hot Smoked Paprika
2 oz. White Cooking Wine
6 oz. Liquid Egg
14 oz. Diced Tomatoes,
Canned

WHAT YOU NEED

Salt
Pepper

EQUIPMENT

2 Medium Pans
Mixing Bowl

DID YOU KNOW?

Spanish Pimentón is distinguished from paprika from other countries by its characteristic smoky aroma, which occurs as a result of being dried using smoking oak in the months of October and November. It was first used by 16th century monks at the Monastery of Yuste.

Discover more
recipes at
[homechef.com](https://www.homechef.com)



Prepare the Ingredients

Thoroughly rinse produce and pat dry. Mince **garlic**. Peel and cut **red onion** into a ½” dice. Cut **potatoes** into ½” dice. Stem and coarsely chop **parsley**. Zest and halve **lime**. Drain **canned diced tomatoes**. Cut **bacon** into a medium dice.

Cook the Bacon

Place **bacon** in a medium pan over medium-high heat and cook for about 10 minutes until crispy. Transfer cooked bacon bits to a paper towel-lined plate. Remove all but 2 tsp. of **rendered fat** from the pan.

Make the Aioli and Cook the Eggs

While bacon is cooking, combine **mayo**, juice of half the **lime**, half the **paprika**, **garlic**, and a pinch of **salt and pepper**. Mix until all ingredients are combined. Place in refrigerator until ready to plate. Heat 1 tsp. of **olive oil** in a medium pan over medium heat. Cook **eggs** for about 3 to 5 minutes, stirring until cooked through and fluffy. Season with a pinch of **salt and pepper** and remove to a plate.

Cook the Potatoes

Heat **reserved bacon drippings** in pan over medium heat. Add **potatoes** and cook for about 8-10 minutes until crispy on the outside and tender on the inside. *Cooking the potatoes in bacon drippings is a real flavor power play, infusing and reinforcing the smoky flavor of the Pimentón in the dish.* For crispy potatoes, remove potatoes to a plate, then return pan to heat and add 1 tsp. **olive oil** and **diced onion** to pan and cook for 2 minutes until soft. *For softer, authentic patatas bravas, leave potatoes in pan and add diced onion directly to pan.*

Finish the Tomato Sauce

Add **white cooking wine** to pan with onions and (if you left ‘em in) potatoes, and cook for 2 minutes. Next, add **drained tomatoes**, remaining **paprika**, **parsley** (reserving some for garnish), and a pinch of **salt and pepper**. Cook for 4-5 minutes, or until almost all liquid has been absorbed.

Plate the Dish

Divide **potatoes** between two bowls (if you kept it separate from the sauce, layer **tomato sauce** on top) and top with **scrambled eggs**. Garnish with **crispy bacon**, **parsley**, **lime zest**, **aioli**, and remaining **lime** half, quartered.