Crispy potatoes with Spicy Tomato Sauce

Ingredients

1 teaspoon plus 2 tablespoons extra-virgin olive oil, divided
6 cloves garlic, minced
1 15-ounce can crushed tomatoes, preferably fire-roasted
1/2 teaspoon smoked paprika (see Note), optional
1/2 teaspoon crushed red pepper
1/2 teaspoon salt, divided
1 1/2 pounds potatoes, scrubbed and cut into 3/4- to 1-inch cubes
1/4 teaspoon freshly ground pepper

Instructions

1. Heat 1 teaspoon oil in a medium saucepan over medium heat. Add garlic and cook, stirring, for 1 minute. Add tomatoes, paprika, crushed red pepper and 1/4 teaspoon salt. Adjust heat so the sauce is simmering and cook, stirring occasionally, until thickened to the consistency of ketchup, 16 to 20 minutes.

2. Meanwhile, toss potatoes, pepper and the remaining 1/4 teaspoon salt in a medium bowl. Heat the remaining 2 tablespoons oil in a large nonstick skillet over medium-high heat. Reduce heat to medium, add the potatoes and toss to coat. Cook, stirring frequently, until the potatoes are dark golden brown and tender, 15 to 20 minutes. Serve the potatoes with the sauce for dipping.

Source: http://www.eatingwell.com/recipes/potatoes_spicy_tomato_sauce.html

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