Patatas Bravas
Adapted from: https://themodernproper.com/patatas-bravas and https://thewanderlustkitchen.com/patatas-bravas/ by Elizabeth

For the potatoes:
1 1/2 pounds baby/fingerling potatoes, cut into 3/4-1 inch cubes
1 tsp cayenne pepper, or to taste
1 1/2 tsp smoked paprika, or to taste
olive oil

Sautee potatoes and spices in olive oil over relatively high heat until outsides of potatoes are crispy.

For the bravas sauce:
2tbsp olive oil
1/2 yellow onion, thinly sliced
2 cloves garlic, minced
2 tsp smoked paprika
1 tsp cayenne pepper
14 oz can diced tomatoes
1 tsp sugar
1/4 cup white wine vinegar
salt to taste

Combine all ingredients in a sautee pan and cook until onions have softened and tomatoes have darkened in color. Blend until smooth using an immersion blender or transfer to a blender to blend.

Topping options:
shredded cheese
cilantro
scallions
whatever else you'd like!

Toss potatoes with the bravas sauce. Top with a fried egg and other toppings of choice (Elizabeth used some shredded mozzarella, cilantro and scallions!).