

## Wasabi Patatas Bravas

A Spanish idea with a unique Asian twist!

Secret Ingredients: **Tavern on the Green with Garlic Rosemary Oil and Wasabi Wonder**

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### Ingredients

You will need:

1 ½lb mixed yellow, red and blue new potatoes

Dash of salt to taste

4 T of **Tavern on the Green Garlic with Rosemary Oil**

½ bottle of **Tavern on the Green Wasabi Wonder** (Adjust to spice preference).

### Time / Servings

Total: 1 Hour

Active: 10 Minutes

Makes: 4 Servings

Easy

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### Directions

Easy preparation

1. Cut potatoes in small 1 inch quarters and marinate with **Tavern on the Green Garlic with Rosemary Oil**. Salt and pepper to taste.
2. Salt potatoes and put in the oven to roast at 350 for 30-45 minutes or until golden brown. (Pierce to test softness.)
3. Place potatoes in a serving bowl and add **Tavern on the Green Wasabi Wonder** for an exhilarating finishing touch!