

## **Vegan Tapas**

For: 2 persons

Time needed: 30 minutes



### **Ingredients:**

- 500g waxy potatoes
- 200g pimientos
- 3 large tomatoes
- 1/2 onion
- Pickled green and black olives
- 1 packet of whole almonds
- 1x MEGGLE Aioli vegan
- 1x MEGGLE Mediterranean bread vegan
- Coarse sea salt, pepper, paprika powder noble sweet
- 1 bunch of fresh basil
- olive oil

### **Preparation:**

Patatas bravas:

- Fry cooked potato cubes in a pan with olive oil until golden brown and season with paprika.

Tomato salsa:

- Cut tomatoes and onion into small cubes and mix in a bowl with olive oil, finely chopped basil, salt and pepper.

Pimientos:

- Sear peppers all around in a skillet with olive oil and season with coarse sea salt.

Place the three tapas plus the olives and almonds in bowls. Enjoy with MEGGLE Mediterranean Bread vegan and MEGGLE Aioli vegan.