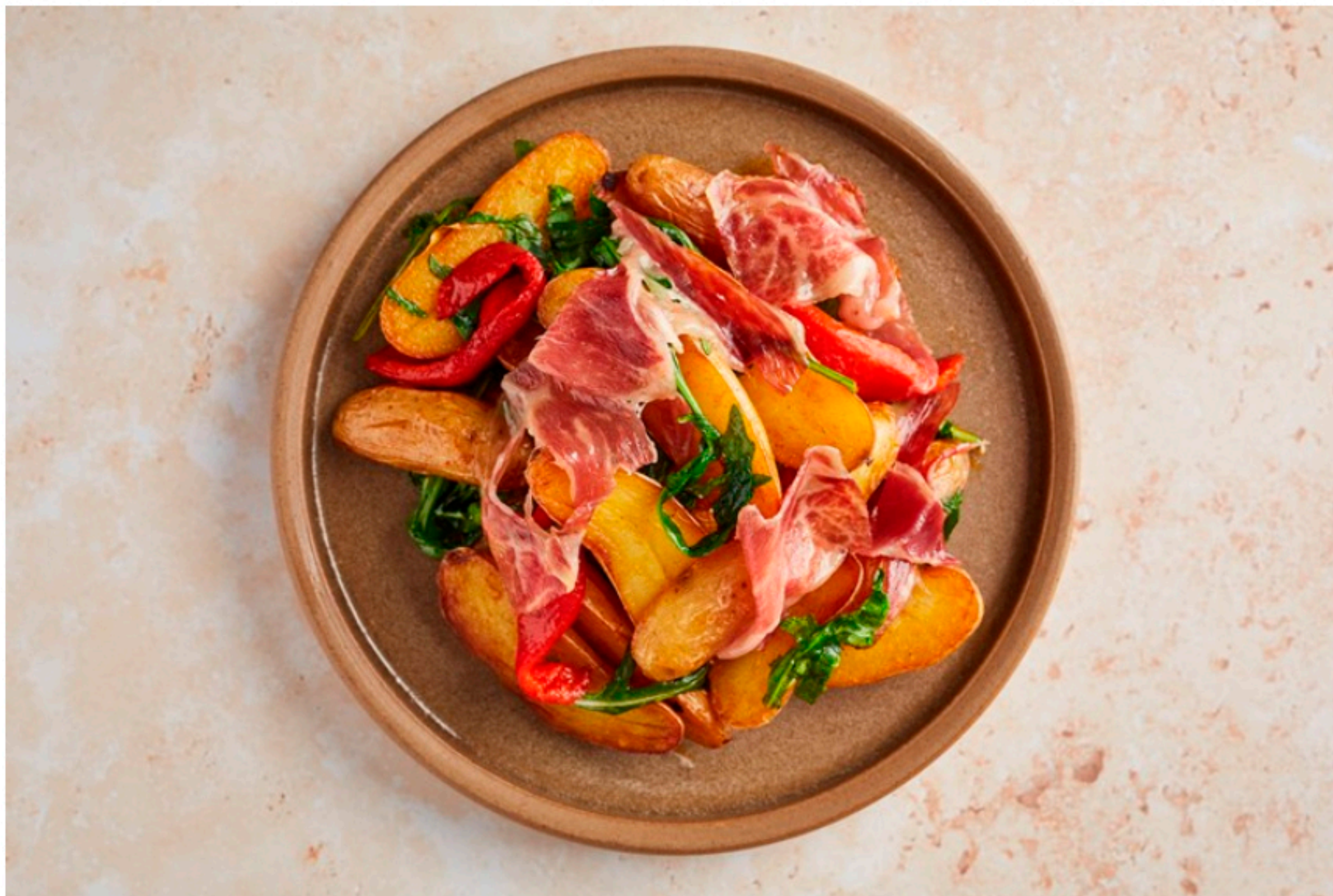


Ratte potatoes with Iberico ham and piquillo peppers

by [Jun Tanaka](#)



Side Easy 4 35 minutes

Simple, quick and full of flavour, this is a side dish that's guaranteed to steal the show. Sautéed potatoes and piquillo peppers are dressed in a little pimentón before being draped with intensely savoury slices of Spain's famous Iberico ham.

DISCOVER MORE:

- Potato Recipes
- Pepper Recipes
- Ham Recipes
- Spanish Recipes
- Gluten-free Recipes

SHARE RECIPE



Related Recipes



Romesco with Bellota ham, vegetables and radishes
[Robert Thompson](#)



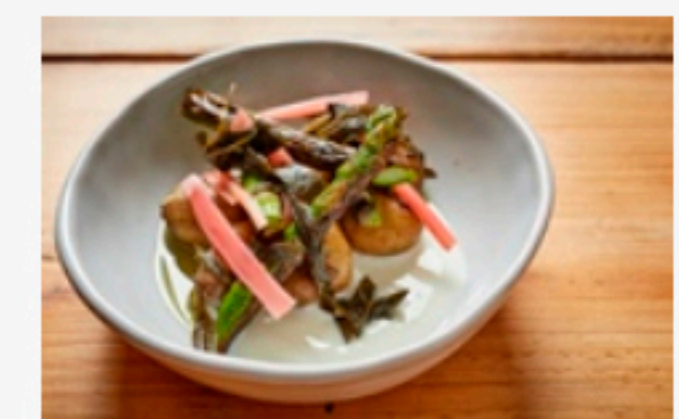
Spiced potato wedges with rocket and walnut pesto
[Rosana McPhee](#)



Chorizo, Iberico ham and tarragon linguine
[Dominic Chapman](#)



Avocado and asparagus salad, Bellota ham, lemon oil dressing
[Alan Murchison](#)



Jersey Royals with asparagus, rhubarb and buttermilk
[Ollie Templeton](#)

Ingredients

METRIC IMPERIAL

- 250g of [Ratte potatoes](#)
- olive oil, for frying
- 100g of Iberico ham, sliced
- 4 [piquillo peppers](#), quartered
- 1 pinch of [pimentón](#), (smoked sweet Spanish paprika)
- 1 handful of rocket
- salt

- SAVE RECIPE
- PRINT RECIPE
- SHOPPING LIST

Method

1 Bring a pan of salted water to the boil and add the potatoes. Cook for 15 minutes or until tender, then drain and cut into 3cm-thick slices

250g of [Ratte potatoes](#)

2 Heat a dash of olive oil in a frying pan. Add the potatoes, season with salt and sauté for 5 minutes. Add the pimentón and peppers and gently warm through, stirring regularly

olive oil, for frying
salt
1 pinch of [pimentón](#), (smoked sweet Spanish paprika)
4 [piquillo peppers](#), quartered

3 To serve, stir through the rocket leaves and divide the contents of the pan between plates. Drape the ham over the potatoes

1 handful of rocket
100g of Iberico ham, sliced



In association with

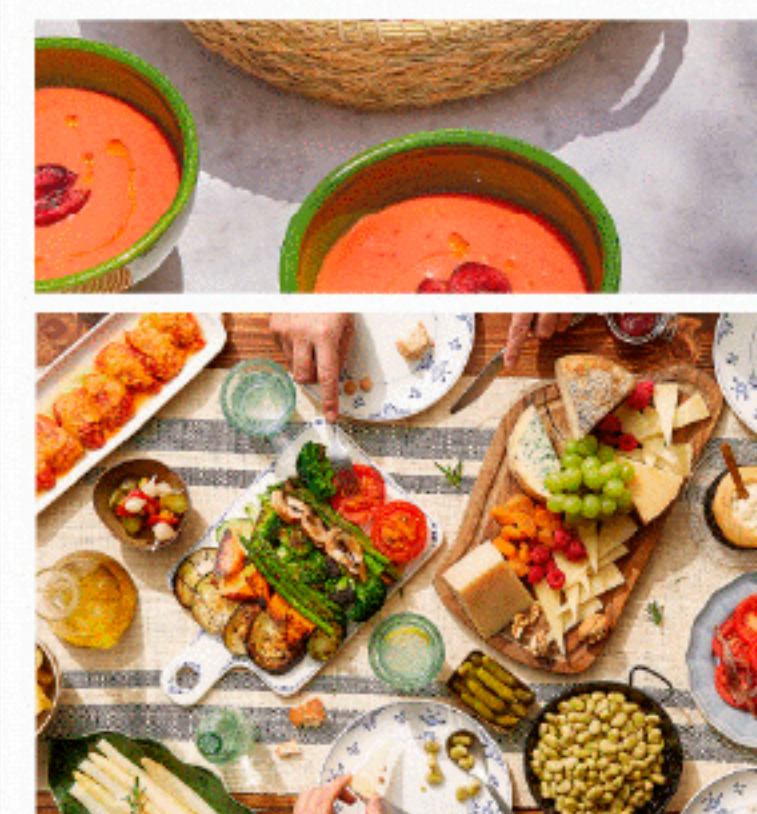


[Jun Tanaka](#)

After learning his craft in the UK's best restaurants throughout the 1990s, Jun Tanaka utilises his rigorous classical training to create impeccable small plates of French and Mediterranean food at his relaxed neighbourhood restaurant in Fitzrovia.

EAT & DRINK SPAIN

#SpainFoodNation



In association with

