

Raciones para 1

2
Medium potatoes

Olive oil

Paprika

Garlic

Oregano

Salt

Cheese for melting

- 1 Choose two medium, long potatoes, and insert a wooden skewer in the potato, from top to bottom.
- 2 With the knife, cut it drawing a spiral around the skewer. When it is done, separate the cuts a bit and place the potatoes in an oven tray.
- 3 Prepare an oil with spices like paprika, chopped garlic, oregano, and salt, and brush the potatoes with the mixture.
- 4 Bake in the oven at 180°C for 20 minutes, remove and grate cheese all over. Bake again for 5 minutes with the grill function on to melt the cheese and ready.
- 5 Serve your hot Tornado Potatoes as a side dish or as a fun starter for your summer meals.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/patatas-tornado-en-espiral/>

