Tornado potatoes

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 180ºC 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/