

Paprika Mashed Potatoes with Pancetta

Ingredients

- 1 lb potatoes
- salt to taste
- 1 bay leaf
- 4 oz pancetta, cut into strips
- ground pepper to taste
- 2 Tbsp olive oil
- 1 Tbsp sweet paprika
- 1 Tbsp hot paprika

Directions

Peel potatoes, if needed. Bring a pot of salted water to boil over high heat. Add the potatoes and the bay leaf and cook until soft, about 40 minutes. Drain and keep warm.

Meanwhile, heat a saute pan over medium-high heat. Add the pancetta, season with salt and pepper to taste, and cook until golden and crunchy. Drain.

Cut potatoes into fourths and place in a bowl. Add the olive oil and the sweet and hot paprikas. Mash the potatoes and mix until well combined. Taste and adjust salt as necessary (bearing in mind the pancetta will add saltiness)

Serve mashed potatoes with the fried pancetta on top.