

PAPAS ARRUGAS

con Mojo Picón

CANARY ISLANDS, SPAIN



Tiny potatoes. Big flavor. Papas arrugas con mojo picón is the soul of Canarian cuisine. Wrinkled little potatoes boiled in salty water and served with a bold, spicy sauce that brings just the right kick. The perfect tapa, side dish, or snack with a cold beer!

A LITTLE HISTORY

"Arrugadas" means "wrinkled" in Spanish—a nickname earned by these potatoes after being cooked in very salty water, which creates a thin, flavorful crust and that signature wrinkled skin.

Mojo picón is a traditional Canarian sauce with influences from Spanish, Portuguese, and North African cuisine.

CANARY ISLANDS

PERFECT WITH



Ice-cold beer



Grilled meats or fish



Manchego cheese



Simple green salad

ALTERNATIVES & TWISTS

- Mild version: Use sweet paprika or half the chili.
- No spicy? Try mojo verde (green sauce) with cilantro or parsley.
- Roast the potatoes: After boiling, toss in olive oil and roast for extra crispiness.
- Extra creamy mojo: Add a spoon of Greek yogurt or a splash of vinegar.



HOW TO MAKE IT

1. BOIL THE POTATOES



Wrinkled & salty perfection!

Rinse potatoes well (no need to peel!).

Place in a pot, cover with water and add a LOT of sea salt (about 2–3 tbsp per liter of water).

Bring to a boil and cook over medium heat 20–25 minutes, until tender.

The water should almost evaporate and leave a salty crust on the potatoes.

2. MAKE THE MOJO PICÓN



Roasted red pepper



Dried chili



Garlic



Cumin



Olive oil



Salt



Blend all ingredients until smooth.

Taste and adjust salt, spice, and acidity to your liking.

(Add a little water if needed for a looser sauce.)

3. DRAIN & SHAKE

Drain the potatoes and return them to the hot pot (on low heat) for 1–2 minutes. Shake the pot gently to rough up the skins and help the salt stick.



4. SERVE & ENJOY

Serve the hot papas arrugas with mojo picón on the side. Use a toothpick or just your fingers!

¡Buen provecho!



WHAT MAKES THEM SPECIAL?



Local potatoes



Very salty water



Thin salty crust



Wrinkled outside



Creamy inside



Bold mojo picón

Simplicity is the secret.

INGREDIENTS (SERVES 4)

PAPAS ARRUGAS

- 1 kg (2.2 lb) small Canarian potatoes (or baby potatoes)
- 2–3 tbsp coarse sea salt
- Water



MOJO PICÓN

- 1 roasted red pepper (jarred or homemade)
- 1–2 dried chili peppers (to taste)
- 2 cloves garlic
- 1 tsp ground cumin
- 6 tbsp olive oil
- 1 tbsp red wine vinegar (or to taste)
- Salt to taste



NUTRITION (PER SERVING*)



Calories
210 kcal



Protein
3 g



Carbs
28 g



Fat
10 g



Fiber
3 g

*Approximate values