



Tortilla Espanola

Makes 4 Servings

INGREDIENTS

1 cup Olive Oil
4 Potatoes, Cut Into 1/2" Dice
1 Onion, Thinly Sliced
6 Eggs
Salt And Pepper

DIRECTIONS

Heat the oil in a skillet until hot, add the potatoes and onion, turn to coat with the oil, then reduce the temperature. Cook for about 15 minutes or until soft, turning often without letting them brown. Remove the potatoes and onions with a slotted spoon and drain on paper towels. Pour the oil into a small bowl. Put the eggs, salt and pepper in a bowl and beat with a fork. Add the potatoes and onions to the bowl, stir gently, then set aside for 10 minutes. Put 2 tbsp of the reserved oil in the skillet and heat until smoking. Pour in the potato and egg mixture, spreading the potatoes evenly in the pan. Cook for 1 minute, then reduce the heat to medium and shake the skillet often to stop it sticking. When the eggs are brown underneath and the top nearly firm, put a plate the same size as the skillet on the top and flip the omelet onto the plate. Add 1/4 cup of the remaining oil to the skillet and slide the omelet back into the skillet to brown the other side. Lower the heat to low and flip the omelet 3 more times, cooking 1 minute on each side, to help give it a good shape while cooking. It should remain juicy inside. Transfer to a plate, brush the top with oil, and let stand until cool. Serve in squares or wedges.