

Tortilla Espanola (Spanish Omelet)

The Spanish tortilla (*tortilla de patatas* in Spain) is widely eaten in Spain and some Spanish-speaking countries. While there are numerous regional variations, the basic version is made only with eggs and potatoes, and possibly onion.

Total Time: 45 min

Prep: 15 min

Cook: 30 min

Yield: 4 servings

Ingredients:

1/2 cup vegetable oil ***

4 potatoes, thinly sliced

1 white onion, chopped

4 eggs, whisked in a large bowl

1/4 teaspoon salt

2 to 3 tablespoons extra-virgin olive oil

Directions:

In a large skillet over medium-high heat, add the vegetable oil until the pan is filled halfway. Once the oil is hot, add the potato slices and onion, making sure they are well-covered by the oil; add more oil if necessary. Cook for 20 minutes until the potatoes and onions are soft. **(The potatoes should not be browned)** Drain the oil and combine the potato mixture with the eggs. Add the salt and mix well.

In a 10-inch by 2 1/2 inch deep nonstick skillet, add the olive oil and heat over medium-high heat. Pour in the potato, egg, and onion mixture. Lower the heat to medium-low and cook for 4 to 5 minutes, until the bottom of the omelet is very light brown. Using a flat ceramic plate, cover the frying pan and flip the omelet over onto the plate. Immediately slip the uncooked side back into the pan. Cook for another 4 to 5 minutes, until the other side is a very light brown.

Remove the omelet from the pan to a plate and cut into 4 wedges.

Recipe courtesy of Tapas y Tintos

