Tortilla Espanola

From – countryliving.com

¾ cup olive oil
1 ½ lbs potatoes (peeled and thinly sliced)
2 cups sliced onions
1 ½ tsp salt
6 whole eggs
1 tsp pimenton
½ tsp freshly ground pepper

• Heat the oil in a 10” nonstick skillet over medium-low heat.
• Add the potatoes and cook, turning frequently, for 10 minutes.
• Stir in the onions and ½ tsp salt.
• Continue to cook for 25 more minutes until vegetables are tender.
• Drain all but 2 Tbsp of the oil and transfer the vegetables into a bowl.
• Wipe the skillet clean.
• Beat the eggs, pimenton and remaining salt and pepper together and stir in the vegetables.
• Heat 1 Tbsp reserved oil in the skillet over medium-low heat.
• Pour the egg mixture into the skillet.
• Cook until just set – 5 to 7 minutes.
• Loosen the sides with a spatula.
• Place a heat-proof plate face down over the skillet and invert the tortilla.
• Heat remaining oil in the skillet over low heat.
• Slide in tortilla, cooked side up.
• Cook for 3 more minutes.
• Slide tortilla onto a plate.
• Cool slightly before serving.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com