

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.



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