

SPANISH OMELETTE



SERVINGS and INGREDIENTS:

SERVINGS: 4-5

INGREDIENTS:

- 5 eggs
- 1/ 2 kg peeled, halved and thinly sliced potatoes
- extra virgin olive oil
- 1 small white onion (optional)
- salt

INSTRUCTIONS

- 1- Peel, wash and dry the potatoes. Chop them into thin slices and add some salt
- 2- Cut the onion in very small pieces
- 3- Fry the potatoes together with the onion in a pan

INSTRUCTIONS

- 4- Add one egg for each 100 grams of potatoes in a bowl and beat them together with some salt
- 5- Add the potatoes and onions to the beaten eggs and stir the mixture

INSTRUCTIONS

6- Put this mixture in a pan with a little oil and leave it cook until the edges are a little golden and it can be removed easily from the pan

7- Use a flat plate bigger than the pan to invert the Spanish omelet and continue to cook it for a few minutes