

Quick and Easy Spanish Tortilla



Preparation time:	25 mins
Serves:	6 people
User Rating:	★★★★☆

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We asked a few of your favourite recipe developers to come up with a bunch of recipes you can make at home for less than \$5 per serve!

This delicious Spanish Tortilla is created by Camellia Ling Aebischer, and while it's not quite as good as a trip to Spain, it's the closest you'll get at dinnertime tonight! Plus let's be honest, this takes 20mins to make, and Spain is a long 24hr flight away, so this is much easier (and far cheaper!) to excite the family with!



Ingredients

- 500 g waxy potatoes
- 1 onion
- 2 cloves garlic
- ¼ cup of olive oil
- 6 eggs
- Salt and pepper, to taste

Method

1. Using a mandolin, slice potatoes, onion and garlic thinly.
2. Place a medium frypan over medium-low heat and add olive oil along with sliced potatoes, onion and garlic. Season with salt and cook slowly, turning infrequently til the potato has cooked through. This should take about 10 minutes.
3. Meanwhile, beat your eggs in a large bowl, season with salt and pepper. Once the potato has cooked, slide it into the bowl with the eggs and toss through gently to coat the pieces. Place the mix back into the frypan and continue to cook til set about three quarters of the way through. About 5 minutes.
4. Flip the tortilla, the easiest way is to slide it out onto a plate, then place your frying pan over it, and flip it over so the plate ends up on top. Continue to cook until set, about 2-3 minutes.
5. Serve warm at room temperature, or even cold from the fridge.