

Spanish Potato and Chorizo Tortilla



Preparation time: 45 mins

Serves: 8 people

User Rating: ★★★★★

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Categories: Dinner Recipes, Lunch Recipes

This Spanish classic will be a hit for your next midweek meal! Made with only pan, you won't believe how quick and easy it will be to make and then clean up afterwards too.



Ingredients

- 500g baby white-skinned potatoes, thinly sliced
- 6 eggs
- 1/3 cup milk
- 1 tbsp olive oil
- 1 brown onion, thinly sliced
- 2 chorizo sausages (250g), 1 thinly sliced and 1 very finely diced
- 2 garlic cloves, crushed
- 1 tsp mild paprika
- 2 tbsp finely chopped fresh chives

Method

1. Preheat oven to 220°C/200°C fan forced.
2. Cook potato in a large saucepan of boiling water for 3-5 minutes or until just tender. Drain.
3. Whisk eggs and milk together in a jug. Season with pepper.
4. Heat oil in a deep, 26cm non-stick, ovenproof frying pan over medium-high heat. Add onion, sliced chorizo and garlic and cook, stirring, for 5 minutes or until onion softens and chorizo is crisp. Add paprika and cook, stirring, for 1 minute or until fragrant.
5. Add potato and season with salt and pepper. Stir gently to combine. Lightly press potato mixture into pan to form a slightly compact, flat top. Reduce heat to low. Pour egg mixture over potato mixture. Gently shake pan to allow egg mixture to evenly spread in pan. Cook, without stirring, for 2-3 minutes or until base and edges start to set. Transfer to oven. Cook for 8-10 minutes or until top is golden and egg is set.
6. Meanwhile, cook the finely diced chorizo in a non-stick frying pan for 3-5 minutes or until crisp.
7. Stand tortilla in pan for 5 minutes before inverting onto a serving plate. Serve scattered with chives and chorizo crumb.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
156g	920kj 220kcal	13.3g	13.5g	4.2g	10.5g	2.4g	401mg	2.2g

All nutrition values are per serve.