

# SPOTLIGHT RECIPE



## TORTILLA ESPANOLA

- Heat the oven to 350 F.
- In an ovenproof skillet over medium heat, heat 1 tablespoon of olive oil until it is hot (not smoking), and place the potatoes into the hot oil. Season with the salt and pepper, and sprinkle with the smoked paprika. Pan-fry the potatoes, stirring and tossing occasionally, until they begin to soften, about 8 minutes. Stir in the onion and cook, stirring occasionally, until the potatoes and onion are slightly browned and the onion is translucent, about 10 more minutes. Take the skillet off the heat, and allow it to cool for about 5 minutes.
- Beat the eggs with 1 teaspoon of olive oil in a large bowl. Stir in the parsley, add the potato-onion mixture and lightly combine.
- Heat 1 tablespoon of the olive oil in the skillet over medium heat until it shimmers, then gently spoon the egg-potato mixture into the hot skillet. Reduce the heat to medium-low, and shake the skillet a few times to help release the omelet from the bottom of the skillet.
- Slide the skillet into the preheated oven, and bake until the omelet is puffed and the top is golden brown, about 5 minutes. A toothpick inserted into the center of the omelet should come out clean. Cut the omelet into pie-shaped pieces, and serve hot.

## Ingredients

Servings: 4

- 1 tablespoon olive oil, or more if needed
- 2 large potatoes, peeled and thinly sliced
- Salt and pepper to taste
- 1/4 teaspoon smoked paprika, or to taste
- 1 sweet Spanish onion, thinly sliced
- 6 eggs
- 1 teaspoon olive oil
- 1 bunch fresh parsley, coarsely chopped
- 1 tablespoon olive oil