

SPANISH TORTILLA



Ingredients

Servings: 16

- 1/4 cup extra-virgin olive oil
- 6 cups cooked Yukon Gold potatoes, diced
- 1 large onion, diced
- 2 tablespoons salt
- 1 tablespoon ground black pepper
- 24 eggs, beaten

- Heat the olive oil in a large ovenproof skillet over medium-low heat. Add the potatoes, onion, salt and pepper. Cook until the onions are tender.
- Reduce the heat to low.
- Beat the eggs together. Pour the eggs over the potatoes and onion. Stir to incorporate.
- Place the skillet in a 350 F oven for 20 minutes.
- Remove from the oven, put a large plate on top of the skillet, hold it in place and flip the skillet over.
- Cut the tortilla into wedges and serve.

Side dishes

- Pico de Gallo
- Wilted Spinach

