

# Spanish Tortilla?

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*When you say tortilla you might think tacos, but we're focusing on another type of tortilla. This is the Spanish tortilla filled with potato, onions and eggs! It is absolutely delicious and native to Spain. You can find different version of a "tortilla" all over Latin America. I'm going to show you an easy version and the best part you can personalize to your taste buds! Let's get cooking....*

Serves: 6- 8 Total Time: 35 minutes

- 5 potatoes, peeled and cut in chunks not bigger than 1/2" thick
- 1 large onion, sliced
- 1.5 - 2 cups of olive oil (for frying) -
- Salt and pepper to taste
- 5 eggs, beaten
- Cherry tomatoes for garnish
- Parsley for garnish

In a non-stick skillet, heat oil until very hot but not smoky. Carefully add potato and cook on a medium heat, stirring, for about 5-7 minutes. Potatoes will be submerged in oil. Then add onion and cook, stirring until potato is soft and completely cooked through. Turn heat down if needed - potato shouldn't be cooked but should not get any tan/color. Place colander into a pot and drain potato into colander. You can reuse this oil to cook something else. Wipe skillet with a paper towel, add about 2 tbs of oil and return to the stove.

Transfer potato into a bowl, add beaten eggs, salt and pepper, mix and pour it into the skillet. Cook on a medium heat until golden crust forms on a bottom about 10 minutes. Then take flat plate and cover skillet with this plate. Invert tortilla onto the plate and then carefully slide it back into the skillet cook about 5 to 8 minutes. Tuck in edges of tortilla neatly and continue to fry uncovered until bottom is nice, crispy and golden-brown. Take off heat, slide onto the plate, let it seat for a minute or two. Garnish with sliced tomatoes and parsley "salad" toss with a little olive oil, a splash of vinegar, salt and pepper and garnish. You can add into your tortilla cheese or roasted peppers, even add any meats like bacon or ham! Spicy peppers are good too! You can even veggies of your choice! This is great to personalize to your liking with spices of your choice. Serve in wedges hot or room temperature, either way it's delicious. Enjoy!