

Spanish Tortilla

Season: Any

Type: Spanish Main Dish

Difficulty: 

Serves: 4-6

Equipment:	Ingredients:
Measuring cups and spoons Large bowl Wooden spoon Frying pan with lid Chopping board and mat Egg slice	1 Tblsp olive oil 1 cup spring onions finely sliced 2 medium potatoes, peeled, very thinly sliced 2 Tblsp chopped fresh flat-leaf parsley leaves 1 tsp sweet paprika 6 eggs 1/3 cup milk 1/4 cup finely grated parmesan cheese Salt and pepper

Method:

- In a bowl, whisk together eggs, milk and parmesan. Season with salt and pepper.
- Heat oil in a non-stick frying pan over a low heat.
- Add spring onion and cook for 1-2 minutes until softened.
- Add potato, parsley and paprika. Cook, stirring, until potato is just tender and starts to brown.
- Pour the egg mixture evenly over the potato mixture.
- Reduce heat to low. Place lid on pan and cook until eggs are set. (about 10 minutes).
- Cut into wedges to serve.

NOTE:

Bacon, red onion, capsicum and zucchini would all be nice additions to this dish.