



Tortilla de Verduras y Patatas

Makes 4 individual tortillas

Ingredients

8 Eggs
2 Small potatoes, peeled and cut into 1 inch pieces
1/2 Small red pepper, diced
1/2 Green pepper, diced
1/2 Yellow pepper, diced
1/2 Onion, diced
1/4 Cup/60 ml of olive oil
Salt and pepper

Julia's Cuisine

By: Julia Pinney
Breakfast and Brunch

Webpage
<http://www.juliascuisine.com/>

Method

In a large skillet heat the oil and add the potatoes. Cook over a low heat until the potatoes are soft. Stir potatoes while cooking. This will probably take about 10 minutes or so. Remove from heat, drain on paper towels and set aside. Reserve oil.

In a large bowl, whisk the eggs until foamy. Add in the peppers, onions, potatoes, salt and pepper. As these were individual tortillas, I used a 4 inch frying pan to cook each one. So, heat a small amount of the reserved olive oil in the pan and then pour in about 1/4 of the mixture. Turn heat to medium-low. You want to be careful not to brown the bottom side too much before the egg mixture cooks. Leave it cooking for about 3-5 minutes, gently lifting the sides off with a rubber spatula. It will still be quite runny on the top, but it is time to quickly flip the tortilla. Place a lid firmly over the frying pan and invert the frying pan. Now you should have the tortilla runny side down on the lid. Gently slide the tortilla back into the pan, uncooked side down. Don't worry if you lose a little of the liquid mixture in the flipping, it's normal. Cook on this side for another few minutes and flip again. Continue this flipping process until it is completely cooked. Approximately 2-3 minutes. Remove from pan and continue cooking the others with the same process. Serve on it's own or with a light salad for lunch.