

POTATO, ONION & CHORIZO TORTILLA ESPANOLA

The Tortilla Espanola (Spanish Omelet) is prepared with a four basic ingredients. With the addition of chorizo, we've added a kick to this classic tapas.

- 4 tablespoons olive oil
 - 6-7 medium potatoes, peeled and sliced into 1/8" thick pieces
 - 1 medium yellow onion, peeled and diced into 1/4" pieces
 - 5-6 large eggs
 - 1/2 pound chorizo sausage, sliced
 - Salt to taste
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- Put potato slices and diced onion into a bowl, sprinkle with salt and mix together.
 - In a large, heavy, non-stick frying pan, heat 2 tablespoons of the olive oil on medium high heat. Place the potato/onion mixture into the frying pan, spreading them evenly over the surface. Cook over medium heat. Once the bottom has browned, carefully turn the potato/onion mixture over and continue cooking until the potatoes are tender and golden brown. Once the potatoes are cooked through, remove from the pan and set aside.
 - Meanwhile, crack the eggs into a large mixing bowl and whisk with a fork. Put the potato/onion mixture in with the eggs and gently mix together with a large spoon taking care not to break up the potatoes too much.
 - Over medium-high heat the remaining 2 tablespoons of olive oil in the skillet. Add the chorizo slices and cook for approximately 2 minutes. Add the egg-coated potato/onion mixture to the skillet, stir to combine in the chorizo, and spread the mixture evenly to completely cover the base of the skillet.
 - Lower the heat to medium and continue to cook, shaking the pan frequently, until mixture is half set.
 - Place the skillet in a 350-degree oven for 5 minutes or until the center just sets but the eggs are not overcooked. Remove from oven and let rest for 2 minutes. Place a serving plate over the top of the skillet and carefully flip the omelet onto the plate! Cut into small wedges and serve warm or at room temperature

NOTE: for added flavor, sprinkle grated Manchego cheese over the omelet before serving