Spanish omelette stuffed peppers



Consejo del chef

You can eat these omelette stuffed peppers warm or cold. You can also place them in a food container to enjoy them in a picnic, as an appetizer or whenever you want to.

Raciones para 4

- ❑ 2 Potatoes
- ❑ 1/2 Onion
- ❑ 3 Eggs
- ❑ 4 Green peppers
- ❑ Salt
- ❑ Extra virgin olive oil

1. Peel and cut into pieces onion and potatoes.
2. Deep fry onion and potatoes in a pan with olive oil over low heat for 30 minutes or until tender.
3. Remove from heat, drain the oil excess, and place in a bowl.
4. Add the beaten eggs and salt to taste. Stir and set aside to cool before stuffing the peppers.
5. Remove seeds and core, wash thoroughly.
6. Stuff with the potato, onion, and egg recipe.
7. Heat some olive oil in a pan and stir fry over low heat, flipping them to cook evenly both peppers and omelette inside.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pimientos-rellenos-de-tortilla-de-patatas/