

Spanish omelette stuffed peppers

COOKING
LOVERS TESA



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/es/receta/pimientos-rellenos-de-tortilla-de-patatas/>

