Tortilla paisana - Spanish omelette with vegetables



Consejo del chef

Open a bottle of wine, sprinkle some chopped ham on the top of this omelette and have some bread. The show has just begun.

Raciones para 1

- ❏ **4** Eggs
- ❏ **1/2** Eggs
- ❏ **1/2** Courgette
- ❏ **1/2** Red pepper
- ❏ **1/2** Green pepper
- ❏ **80 gr** Chopped cured ham
- ❏ **200 gr** Potatoes
- ❏ Extra virgin olive oil

1. Peel and dice the potatoes.
2. Chop the onion, red and green pepper, and the courgette.
3. Heat olive oil in a skillet to fry potatoes and vegetables together, over low-medium heat, until soft. Once everything is cooked, drain the excess of oil and set it aside.
4. In a bowl, beat the eggs, mix with vegetables and chopped ham. Add salt to taste.
5. Pour the mix into a greased skillet and cook the omelette.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tortilla-de-patata-paisana/