

Tortilla paisana - Spanish omelette with vegetables

COOKING
LOVERS by TEMA



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/>

