

# Spanish Tortilla



## **INGREDIENTS**

- 1 medium onion, peeled and finely chopped
- 275g potatoes, peeled and cut into thin slices
- 3 tablespoons olive oil
- 5 large eggs
- Salt/pepper and a sprinkle of fresh thyme (optional)
- $\frac{1}{2}$  cup of grated hard cheese (cheese or parmesan are nice!)

## **METHOD**

1. Heat oil in 12-inch non-stick frying pan over medium heat. Layer half of potato and onion. Season with salt and pepper. Repeat layering and seasoning. Cover and cook until tender, stirring and turning frequently for about 15 minutes. Sprinkle thyme over. Cool slightly.
2. Whisk eggs in large bowl to blend. Season with salt and pepper. Add potato mixture to eggs.
3. Wipe frying pan clean. Heat 1 tablespoon oil in same pan over medium-low heat. Pour egg mixture into pan; sprinkle with cheese.
4. Cover and cook until eggs are just set, about 10 minutes.
5. Slide tortilla onto a plate. Cut into wedges and serve.