

POTATO AND TOMATO TORTILLA

Ingredients:

8 medium potatoes, peeled and cut into small cubes
2 cups cherry tomatoes, halved
1 medium bunch of scallions, chopped
6 eggs
2 Tbsp olive oil
3 Tbsp water
2 Tbsp fresh parsley, chopped
Salt
Pepper

Instructions:

- Bring water to a boil in a medium saucepan. Add 1 tsp of salt and mix.
- Add the potatoes and cook for about 8 minutes, until tender. Set aside
- Preheat the oven to 350 F.
- Heat olive oil in a large skillet, over medium heat. Add the scallions and cook until they become soft in texture.
- Add the potatoes and stir well. Cook for another 4 minutes.
- Transfer the potato and scallion mixture into a medium sized casserole dish.
- In a medium bowl, whisk together the eggs, water, parsley and seasoning.
- Pour the egg mix on top of the potato and scallion mixture.
- Bake in the oven for 15 to 25 minutes, until the tortilla sets.
- Cut into medium squares. Serve warm.



Tip: for cheese lovers, add some shredded cheddar or mozzarella cheese on top of the tortilla, before baking. Serve the tortilla with mild salsa on the side.

Serves 6

Definition

Tortilla means different things in Mexican and Spanish cooking. In Mexico, the tortilla is a flat cornmeal pancake, usually eaten with some spicy filling. In Spain, tortilla refers to an omelet dish made of potato and other vegetables. The recipe offered here is a Spanish tortilla.