

Spanish Potato Omelet

Serves 6

- 118 ml olive oil
- 225 g potatoes, thinly sliced
- Salt and pepper to taste
- 1 large onion, thinly sliced
- 4 eggs
- Salt and pepper to taste
- 2 tomatoes - peeled, seeded, and coarsely chopped
- 2 green onions, chopped



1. In a large frying pan, heat **olive oil** over **medium-high heat**.
2. Sprinkle **potatoes** lightly with **salt** and **pepper**. Cook until golden brown and crisp.
3. Once the potatoes are golden, stir in the **onions**. Cook, stirring occasionally, until onions soften and begin to brown.
4. Meanwhile, beat **eggs** together with **salt** and **pepper**.
5. Pour eggs into pan and stir gently to combine. **Reduce heat to low** and cook until eggs begin to brown on the bottom.
6. Loosen bottom of omelet with a spatula, invert a large plate over the pan, and carefully turn the omelet out onto it. Slide the omelet back into the pan with the uncooked side down. Cook until eggs are set. Garnish omelet with **tomato** and **green onion** and serve warm.