

Spanish tortilla

Serves 2



Ingredients

- 1 ½ tsp extra virgin olive oil, divided
- ½ small onion, thinly sliced
- 1 medium cooked (or leftover) diced potatoes
- ½ tbsp chopped fresh thyme
- ½ tsp smoked paprika
- 3 large eggs
- 60g cheddar cheese
- 3 handfuls baby spinach, roughly chopped
- ¼ tsp salt
- ¼ tsp freshly ground pepper

Method

Heat 1 tsp oil in a medium non-stick pan over medium heat. Add onion and cook, stirring, until translucent, 3 to 4 mins. Add potatoes, thyme and paprika and cook for 2 mins more.

Lightly whisk eggs in a large bowl. Gently stir the potato mixture into the eggs along with cheese, spinach, salt and pepper until combined. Wipe the pan clean; add the remaining oil and heat over medium heat. Pour in the egg mixture, cover and cook until the edges are set and the bottom is browned, 4-5 mins (it will still be moist in the centre).

To flip the tortilla, run a spatula gently around the edges to loosen them. Invert a large plate over the pan and turn out the tortilla on to it. Slide the tortilla back into the pan and continue cooking until completely set in the middle, 3-6 mins. Serve warm or cold.