



Easy Spanish Tortilla

The "tortilla española" is a Spanish favorite. It's a potato omelete, easy enough to make, but requires time and practice. World renowned Spanish chef, Ferran Adrià, explained on TV how he makes a version at home with just eggs, potato chips & olive oil. Easy & delicious.

Ingredients

6 large eggs

3 cups of good quality potato chips

2 tablespoons olive oil (virgin extra)

Optional: crisp fried onions, diced ham or chorizo, piquillo peppers (chopped).

An interesting variation: zucchini diced (or coarsely grated) and lightly fried before mixing with the egg & potato.

Preparation

Beat the eggs vigorously for a few minutes with a whisk until they get frothy.

Gently stir in the chips (and crisp fried onions if using), let sit for a couple of minutes, so the chips soften & absorb the egg.

Stir again, add other "options" if using.

Add olive oil to a large non-stick frying pan on medium high heat.

Pour in egg mixture into the hot pan, cook until firm on the bottom.

Place a plate over the pan and flip quickly, slide the omelet back into the pan to finish cooking on the other side, or finish under the broiler in the oven without flipping. **Don't overcook, please!**

It's that easy, light, fluffy and delicious. Salt shouldn't be necessary as the chips are already salted. Serve with a little pepper and sprinkle of smoky pimentón (optional), or crumble a couple of chips on top.



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