



## SPANISH TORTILLA WITH CHORIZO

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**Tortilla is a thick omelette eaten commonly in Spain and made with potato, onions, and egg. We like to spice things up for our clients with a chorizo & red pepper version but why not try this simpler option.**

### **Ingredients:**

100ml olive oil  
400g Desirée potatoes, peeled and sliced  
2 red onions, roughly chopped  
Salt and freshly ground pepper  
200g chorizo sausage, skinned  
1 garlic clove, crushed  
2 tbsp flat parsley leaves, chopped  
6 eggs (whisked)

### **Preparation:**

- Heat 2/3 of the olive oil in a large frying pan.
- Add the potatoes and cook for 10 minutes.
- Add the onions & salt and cook for 10 mins.
- Cut the chorizo into 2mm slices and add to the pan with the garlic and parsley.
- Mix well, without crushing the potatoes, and cook for 2 minutes.
- Add the egg mix and bake in oven till golden.
- Tip out on to a plate and cool before tucking in!