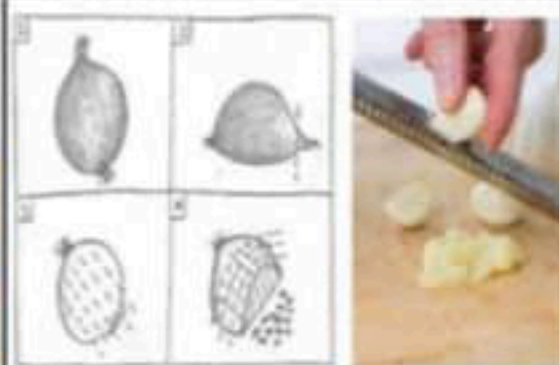


Spanish Omelette - Tortilla De Patatas

2 tbsp olive oil
1 green or red pepper
1 onion
2 garlic cloves
5 eggs

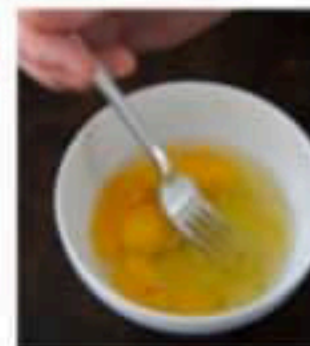


Prepare yourself and your ingredients.

Peel the potato. Cut into thin slices and then cut the slices in half.

Dice the onion and grate the garlic.

De-seed the pepper and dice.



Add 1 tbsp oil to frying pan and cook the potatoes for 5 minutes.

Add the onions, pepper and garlic and cook until the potatoes are tender.

Whisk the eggs in a bowl.

Add the eggs to the frying pan. Make sure the egg covers the potatoes.



Cook on a low heat. Shake the pan occasionally and cook until half set.

Using oven gloves, place a large plate over the frying pan and turn the tortilla onto the plate.

Add 1 tbsp olive oil and cook the other side of the tortilla until set.

Cut into slices and enjoy your Tortilla de Patatas!