

Spanish Tortilla



Ingredients:

- 1 large White Onion, chopped
- 1 bag frozen cubed Potatoes
- Olive Oil
- 10 Eggs
- ½ cup Milk
- Salt & Pepper

Directions:

- Cover non-stick skillet with generous amount of Olive Oil, place on medium heat.
- Add chopped onion – cook for approximately 5 mins (salt & pepper to taste).
- Add bag of potatoes (cook until brown throughout).
- Do not stir too often to ensure potatoes don't turn into mush.
- Scramble eggs and add ½ cup of milk and mix thoroughly.
- When potatoes are browned, add scrambled eggs.
- Cook until top of mixture is firming up.
- Cover skillet with plate and flip.
- Transfer back to skillet to finish cooking (approx. 5 mins)
- Cut into pie slices (10-12 pieces)