



Spanish Tortilla



Ingredients:

- 3 tablespoons olive oil, plus a little additional if needed
- 2 potatoes (about 12 ounces), peeled and thinly sliced
- 1 small Spanish chorizo sausage (about 2 ounces), skinned and thinly sliced (½ cup)
- 1 cup sliced mushrooms
- 1 cup sliced scallions
- 1 tablespoon chopped garlic
- 8 large eggs, preferably organic
- ¾ teaspoon salt
- ¾ teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh chives
- 2 tablespoons grated Parmesan cheese

Method:

1. Heat the olive oil in a 9 to 10-inch nonstick skillet.
2. Add the potatoes, chorizo, and cook, covered, over medium-high heat for 2 to 3 minutes, until the potatoes start browning and becoming tender.
3. Add the mushrooms, scallions, and garlic and sauté over high heat, uncovered, for about 2 minutes. Set aside in the skillet.
4. Preheat the broiler. Beat together the eggs, salt, pepper, and chives in a bowl. Add the eggs to the potatoes and cook over high heat, stirring with a fork, until the eggs are mostly set, about 1 minute. (It is okay if some of the egg mixture is still wet.)
5. Sprinkle the cheese over the tortilla and place the skillet under the hot broiler for about 2 minutes to set the top.
6. Slide the tortilla onto a plate (pour a little oil around it to release it if it sticks to the pan). Cut into wedges and serve.