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### **Spanish Tortilla**

makes 4 servings

3 large white potatoes or  
Yukon Gold potatoes, thinly  
sliced

1/4 cup olive oil

1 onion, chopped

Salt and pepper, to taste

4 eggs

1 small red pepper, seeded  
and sliced

Minced flat-leaf parsley



Leave the skin on the potato, if you prefer. Heat 2 tablespoons of the oil in a 9 or 10 inch skillet and sauté the potatoes and onion, stirring, until golden brown. Season with salt and pepper. Beat the eggs and gently mix the potatoes with the eggs. In another frying pan, heat the remaining oil and pour in the potato and egg mixture. Cook over medium heat without stirring until set. With a plate, flip over and cook on the other side until browned. Garnish with pepper slices and parsley.