

Tortilla de Patatas (Spanish Omelette) | bites out of life

Adapted heavily from [Food & Wine](#)

- 1/4 cup olive oil
- 2 large Russet potatoes, peeled and sliced thinly (about 1/2-inch thick)
- 1 medium yellow onion, halved and sliced
- 7 large eggs
- 1/4 cup whole milk or cream
- 1 teaspoon crushed red pepper flakes (alternately, use pimentón, Spanish paprika, if you have it)
- salt and pepper to taste



- 1) Heat the olive oil in an omelette pan. Fry the potatoes with a little salt until they are slightly browned and almost tender, about 7 minutes. Add the onion and cook, stirring occasionally, until nicely browned, another 8 minutes.
- 2) While the onions and potatoes are cooking, whisk together the eggs, milk, crushed red pepper, salt and pepper. Pour the egg mixture over the potatoes and onions, shaking the pan slightly so that the egg fills the pan and forms an even omelette. Do not stir.
- 3) Cook for 5-6 minutes on medium heat, until the egg is set on the bottom and on the edges. Using a plate or another large skillet, flip the tortilla over and slide it back into the pan, so that the opposite side now browns. Cook for 3-4 minutes.
- 4) Slice into wedges and serve hot or at room temperature (or cold), with thick slices of country bread.

From: <http://www.bitesoutoflife.com/2011/02/13/tortilla-de-patatas-spanish-omelette>