



READY TO COOK
BY HARRIS FARM

TORTILLA ESPAÑOLA (SPANISH FRITTATA)



PREP
15-20 min



COOK
40 min



SERVES
6-8 slices

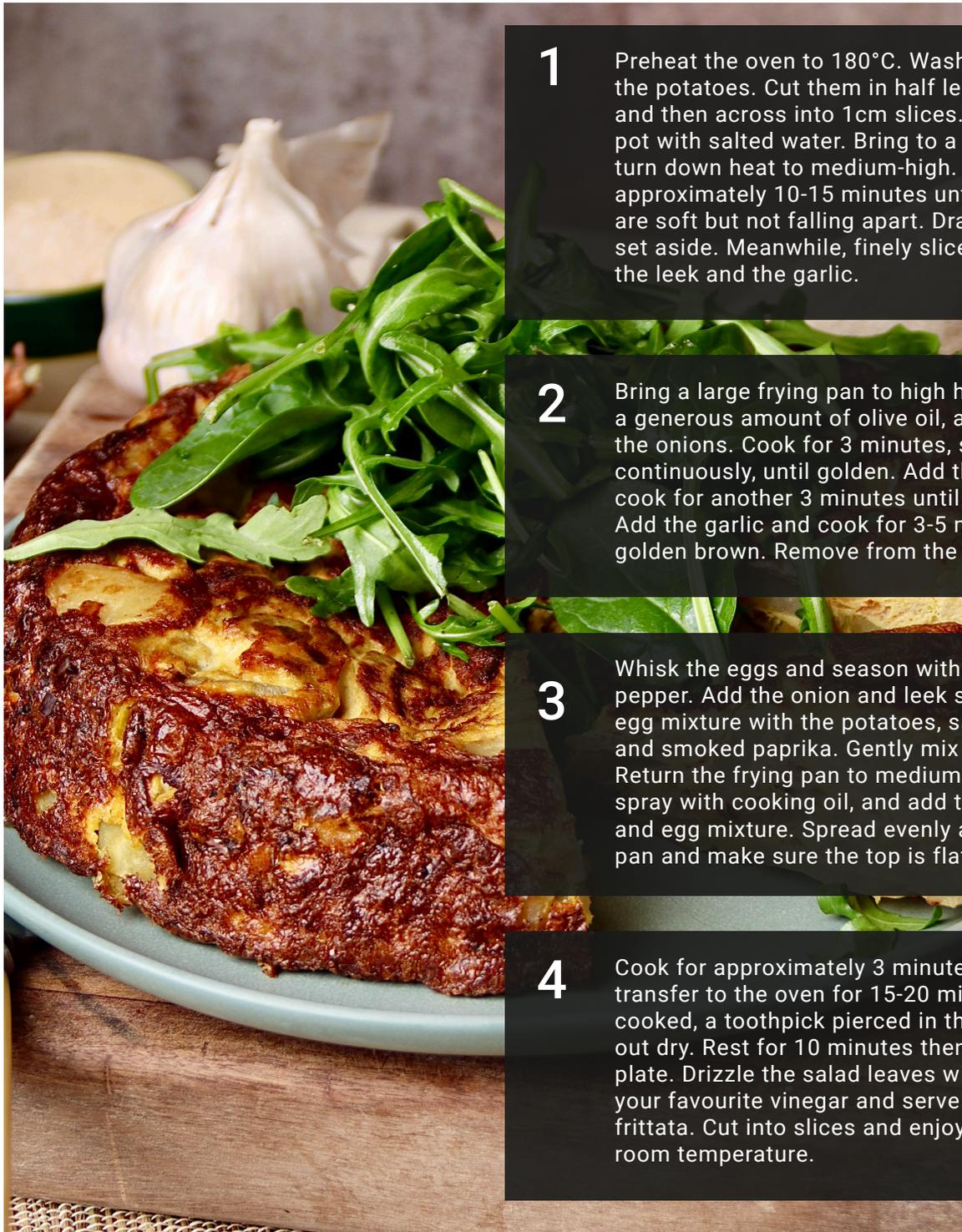
INGREDIENTS:

- > 1 Kg Potatoes (Organic Sebago, Nicola, Queen May)
- > 1 Brown Onion
- > 1 Leek
- > 3 Garlic Cloves
- > 8 Eggs
- > Rocket/Baby Spinach Leaves
- > 1 Pinch Smoked Paprika

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

METHOD – GET COOKING!



1 Preheat the oven to 180°C. Wash and peel the potatoes. Cut them in half lengthways and then across into 1cm slices. Place in a pot with salted water. Bring to a boil then turn down heat to medium-high. Cook for approximately 10-15 minutes until potatoes are soft but not falling apart. Drain well and set aside. Meanwhile, finely slice the onion, the leek and the garlic.

2 Bring a large frying pan to high heat, drizzle a generous amount of olive oil, and add the onions. Cook for 3 minutes, stirring continuously, until golden. Add the leek and cook for another 3 minutes until golden. Add the garlic and cook for 3-5 minutes until golden brown. Remove from the heat.

3 Whisk the eggs and season with salt and pepper. Add the onion and leek soffrito to the egg mixture with the potatoes, salt, pepper, and smoked paprika. Gently mix through. Return the frying pan to medium-high heat, spray with cooking oil, and add the potato and egg mixture. Spread evenly all over the pan and make sure the top is flat.

4 Cook for approximately 3 minutes and then transfer to the oven for 15-20 minutes until fully cooked, a toothpick pierced in the middle comes out dry. Rest for 10 minutes then flip onto a plate. Drizzle the salad leaves with olive oil and your favourite vinegar and serve on top of the frittata. Cut into slices and enjoy warm or at room temperature.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Is not necessary to flip over the frittata, you can always serv it on the same pan and cut it from there.
- Also, can be made on a lined baking tray to make it easier to flip over.
- Serve with garlic sour cream and chilli oil if desired.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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