



**READY TO COOK**  
BY HARRIS FARM

# EASY SPANISH STYLE OMELETTE



PREP  
**15 min**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

- > 250g Cherry Truss Tomatoes
- > 3 Large Potatoes
- > 220g Chorizo
- > 8 Eggs
- > 3 Garlic Cloves
- > ½ Brown Onion
- > ¼ Bunch Kale
- > 4 Tbsp Sour Cream
- > ¼ Bunch Parsley

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1 Tsp Smoked Paprika



# METHOD – GET COOKING!



**1** Preheat the oven to 200°C.

Peel and cut the potatoes into 1cm cubes. Finely slice the onion and chorizo. Finely chop the garlic and parsley. Remove the kale leaves off the stems and roughly chop. Set all ingredients aside.

**2** Place the tomatoes on a lined baking tray, season with salt and pepper and drizzle with olive oil. Place in the oven and cook for 15 minutes until soft.

Place the potatoes into a pot with salted water, bring to the boil and cook for approximately 10 minutes until softened. Drain and cool the potatoes with icy water before draining again. Drizzle with olive oil, season with salt and pepper and set aside.

**3** Bring a medium size frying pan to a medium high heat, drizzle olive oil, add the chorizo and cook for 2 minutes while stirring. Add the onion, ½ of the chopped garlic and cook for a further 3 minutes until caramelised and softened. Add the kale and cook for a further 2 minutes until vibrant. Turn off heat and set aside.

**4** For the omelette, mix 2 eggs in a mixing bowl and season with salt and pepper.

In a separate large non-stick frying pan on a medium high heat, drizzle olive oil and add the whisked eggs. Spread the egg mixture all over surface and cook for 1 minute. Carefully remove and place onto a plate. Repeat with the rest of eggs to make more omelettes.

Mix the remaining chopped garlic with the sour cream in a small mixing bowl. Add a splash of water to make it runnier. Add the paprika, season with salt and pepper and set aside.

**5** Add the potatoes, chorizo and onion mix on top of omelette. Top with roasted cherry tomatoes. Sprinkle with parsley and a drizzle of the garlic sour cream.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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



## FEEDBACK OR QUESTIONS?

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