

Spanish Tortilla

- 1 oz Olive oil
- 1 ea Yukon gold potato, thinly sliced
- 1 ea Zucchini, sliced into ribbons
- ½ ea yellow onion, diced
- 1 Tbsp Garlic, minced
- 12 ea Eggs, beaten
- 1 ea Globe tomato, sliced
- TT S&P
- 6 ea Cheese, (I prefer Manchego)

Production:

- 1) Begin by preheating an oven to 350 degrees.
- 2) Heat a large sauté pan with a large, rounded bottom, and add olive oil.
- 3) Sweat the onion in the bottom of the pan until it is clear, then add garlic. Sauté for about 1 more minute.
- 4) Start layering the sliced potatoes, tomatoes, and zucchini around the bottom.
- 5) Add your beaten eggs, salt and pepper.
- 6) Taking a rubber spatula, begin scraping the eggs down off the side of the pan until a layer of scrambled egg begins to form on the bottom of the pan.
- 7) Once a bottom begins to form, place the pan in the oven and bake, checking every 10 minutes.
- 8) Once the Tortilla looks like the egg is almost completely baked, add cheese to the top and let melt, about 5 minutes.
- 9) Remove pan from oven and remove tortilla from pan onto a cutting board. Allow to slightly cool, cut and serve.