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## tortilla with potatoes

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↪ *Good to prepare in advance  
can be served hot or cold*

### Ingredients (Serves 4)

- 4 waxy potatoes, e.g. Charlotte, peeled
- 3 tbsp. olive oil
- 1 white onion, sliced into rings
- 4-6 minipics, finely sliced
- ½ bunch of flat-leaf parsley, chopped
- 6-8 fresh eggs
- Pinch of salt
- Pepper, freshly ground

### Preparation

Cut potatoes into thin slices. Heat 2 tbsp. of olive oil in a large non-stick frying pan. Add potatoes and fry for about 10 minutes on a medium heat while turning.

Add onion and minipics, cook briefly on a low heat. Sprinkle with ⅔ of the parsley.

Season and whisk eggs then pour them over the top. Leave to thicken on low heat, partially covered.

Use a plate to turn the tortilla upside down with. Add remaining olive oil to the pan, put tortilla back in and finish frying the second side.

To serve: cut tortilla into slices or cubes. Serve hot as a main meal with salad, or cold as a snack.