

Spanish Tortilla

A classic Spanish dish made with eggs, potatoes, onions, and tomatoes, flavored with garlic. This hearty and flavorful tortilla is perfect for brunch or dinner.



Main Dish

Spanish

30 min

Total time

Medium

Difficulty

400

kcal / serving

Ingredients

- 2 large eggs
- 1 clove garlic, minced
- 1 small onion, thinly sliced
- 1 medium potato, peeled and thinly sliced
- 1 small tomato, diced
- Salt and pepper to taste
- 2 tablespoons olive oil

Steps

- 1 Heat olive oil in a non-stick skillet over medium heat.
- 2 Add the sliced potatoes and cook until they are golden brown and crispy, about 10 minutes. Remove from the skillet and set aside.
- 3 In the same skillet, add the sliced onions and minced garlic. Cook until the onions are translucent and fragrant, about 5 minutes.
- 4 Add the diced tomatoes to the skillet and cook for another 2 minutes.
- 5 In a bowl, beat the eggs and season with salt and pepper.
- 6 Add the cooked potatoes to the skillet with the onions, garlic, and tomatoes.
- 7 Pour the beaten eggs over the potato mixture, making sure it is evenly distributed.
- 8 Cook the tortilla on low heat for about 5 minutes, or until the bottom is set.
- 9 Carefully flip the tortilla using a plate or lid, and cook for an additional 5 minutes, or until fully cooked and golden brown.
- 10 Remove from the heat and let it cool slightly before slicing into wedges.



Serve warm and enjoy!