

Spanish Tortilla

(2018 Butterfly Garden team)



1/3–1/2 cup (or more) extra virgin olive oil
1-1 ½ lb (4-5 large) russet, red or Yukon gold potatoes, peeled
and cut into thin slices (approx. 1/8")
Salt and freshly ground pepper to taste
1 large onion, sliced or chopped
1 teaspoon minced garlic
6 eggs
1/2 cup fresh Italian flat-leaf parsley, minced

Place the olive oil in a large ovenproof skillet (straighter sides work better than too flared). Turn heat to medium. When oil is hot, add potatoes/onions in layers, seasoning liberally with salt and pepper with each layer. Cook, gently stirring/turning often to prevent sticking, until potatoes soften (not crisp), about 20-25 minutes. Add garlic and cook another 2-3 minutes.

Preheat oven to 375 degrees.

Meanwhile, beat the eggs with the minced parsley.

Turn the heat to low and pour the eggs over the potatoes. Shake the pan to distribute the eggs evenly and cook, undisturbed, for 5 minutes on the stovetop. (Another method is to remove potatoes/onions with a slotted spoon and stir into egg mixture before returning to the pan.)

Transfer the pan to the oven and bake until the mixture is set, 15 to 20 minutes. Remove from the oven (handle will be **HOT**). Pour off any excess oil if desired and cool to room temperature before cutting into chunks or wedges. Serve as appetizer/tapas--or for breakfast, lunch, dinner or midnight snack.

NOTE: To use **stovetop only method** or to **serve on a platter**, the mixture should be golden brown, moving freely in enough oil so as not to stick to the pan. Place plate (larger than the pan) over the top and flip it. Oil will be hot—best to do over the sink, wearing hot mitts. At this point, you can slide it back into the skillet to cook it more (if needed) on the other side or cool and serve.

Ingredients are somewhat flexible, depending on the size of pan or how much you want. You can make it thin or thick (1-3" in height).

