

TRUITA DE PATATES, TORTILLA DE PATATAS (SPANISH OMELETTE)

Serving 6

INGREDIENTS:

1 kg **potatoes**
12 **eggs**
2 **zucchini**
6 **small onions**
1 **red bell pepper**
salt
black pepper
olive oil

PREPARATIONS:

1. *Take the potatoes, peeled, sliced and cut into small pieces.*
2. *Heat the olive oil in a large, heavy non-stick skillet over medium to low heat and add the potatoes and onions evenly. Add some salt, black pepper and red pepper. Cook, stirring occasionally, to prevent from sticking and browning until the potatoes and onions are soft, about 15 minutes or more.*
3. *When the potatoes are cooked, transfer the potatoes to a colander set over a bowl and let them drain thoroughly and cool for a few minutes.*
4. *Beat the eggs and salt in a large mixing bowl. Gently stir in the cool potatoes. Mix the potatoes well with the eggs.*
5. *Heat 2-3 tbsp of olive oil in the skillet, over medium to high heat. Pour the egg mixture into the skillet and distribute the potatoes evenly. Reduce the heat to medium-low and cook, moving and shaking the skillet, and running a thin spatula around the edges in the beginning. Then let it cook undisturbed until the top is a little wet but not liquid, 7-10 minutes.*
6. *Run the spatula under the tortilla to make sure that no part of the bottom is stuck to the skillet. Top the skillet with a rimless plate, or any possible flat plate, slightly larger than the skillet and quickly invert the tortilla onto the plate. If the skillet looks dry, add a little more olive oil.*
7. *Carefully slide the tortilla back into the skillet, uncooked side down. Shake the skillet to straighten the tortilla and push the edges in with the spatula. Reduce the heat to low and cook the tortilla until a toothpick inserted in the center comes out dry, about 7-10 minutes.*
8. *Let it cool a little, before serving.*
9. *The tortilla is actually better if you do it one day before eating, because then we get the flavors settle down.*

You can serve it with bread and tomato, as a tapa or with a nice salad on the side.