

# Spanish Tortilla

Authentic Spanish tortilla recipe with tender potatoes and onions. This classic Spanish omelette is perfect served hot or cold as an appetizer or light meal.

10	25	35	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Spanish Tortilla

## Ingredients

- 0.7 lb potato
- 1 onion
- 5 egg
- 2 tbsp olive oil
- 1 tsp sea salt
- 1 tsp black pepper

## Instructions

- 1 Prepare the vegetables**

Peel 0.7 lb potatoes and slice into 1/4-inch thick rounds. Peel 1 large onion and slice thinly into half-moon shapes.
- 2 Cook the potatoes and onions**

Heat 2 tablespoons olive oil in an 8-9 inch non-stick pan over medium-low heat until shimmering, about 2 minutes. Add sliced potatoes and onions, stirring gently to coat with oil.
- 3 Reduce heat to low and cook for 25-30 minutes, stirring occasionally, until potatoes are fork-tender and onions are golden and translucent. Season with 1 teaspoon salt and 1 teaspoon black pepper.**
- 4 Prepare the egg mixture**

Beat 5 eggs in a large bowl until well combined and slightly frothy, about 30 seconds.
- 5 Remove cooked potatoes and onions from heat and gently fold into beaten eggs using a spatula. Let mixture rest for 10 minutes to allow flavors to meld.**
- 6 Cook the tortilla**

Return the same pan to low heat and pour in egg mixture, spreading evenly with a spatula. Cook for 15-20 minutes until edges are set and center is still slightly jiggly when gently shaken.
- 7 Flip and finish**

Place a large plate over the pan and quickly flip tortilla onto plate. Slide tortilla back into pan uncooked side down and cook 3-5 minutes until bottom is golden brown.
- 8 Slide tortilla onto serving plate and let rest 5 minutes before slicing into wedges. Serve warm or at room temperature.**

## Tips

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Use waxy potatoes like Yukon Gold or fingerlings rather than russets - they hold their shape better and create the ideal creamy texture without becoming mushy during the slow cooking process.

Don't rush the potato and onion cooking phase - this slow confiting process at low heat is what creates the signature tender texture that makes Spanish tortilla so special.

Let the egg mixture rest for 10-15 minutes before cooking to allow the flavors to meld and ensure the eggs are fully incorporated with the vegetables.

Use a non-stick pan that's about 8-9 inches in diameter for the perfect thickness - too large and your tortilla will be thin, too small and it becomes difficult to cook evenly.

Practice the flipping technique with an empty pan first if you're nervous - confidence is key to executing this crucial step without breaking your tortilla.

Test doneness by gently pressing the center - it should feel set but still slightly jiggly, as it will continue cooking from residual heat after removing from the stove.

Save the olive oil used for cooking the potatoes - it's now infused with incredible flavor and perfect for drizzling over the finished tortilla or using in salad dressings.