

Tortilla



PREPARATION 15 minutes
COOKING 35 minutes SERVES 6-8

500 g (1 lb 2 oz) all-purpose potatoes, peeled and cut into 1 cm ($\frac{1}{2}$ inch) slices
4 garlic cloves, thinly sliced
2 tablespoons finely chopped flat-leaf (Italian) parsley
60 ml (2 fl oz/ $\frac{1}{4}$ cup) olive oil
6 eggs
1 brown onion, thinly sliced

Put the potato slices in a large saucepan, cover with cold water and bring to the boil over high heat. Boil for 5 minutes, then drain and set aside.

Heat oil in a deep-sided non-stick frying pan over medium heat. Add onion and garlic and cook for 5 minutes, or until the onion softens.

Add the potato and parsley to the pan and stir to combine.

Cook over medium heat for 5 minutes, gently pressing down into the pan.

Whisk the eggs with 1 teaspoon each of salt and freshly ground black pepper and pour evenly over the potato. Cover and cook over low-medium heat for 20 minutes, or until the eggs are just set. Slide onto a serving plate or serve directly from pan.

