

Spinach and Spring Onion Spanish Tortilla

To celebrate the longer sunnier days that May brings, what's more perfect than a light Spanish tortilla featuring new potatoes, which have just come into season! Spinach and spring onions are also in season right now and the perfect way to mix this classic dish up.



Ingredients

Serves 4

- Oil (for frying)
- 4 Eggs
- New potatoes (Sliced)
- 2 Onions (Sliced)
- 1 Garlic clove (Diced)
- 250g Spinach
- Seasoning

To serve (optional)

- Spring onions
- Rocket salad
- Ciabatta loaf

Method

- Begin by slicing your potatoes thinly on a chopping board. Crack the eggs into a mixing bowl and mix thoroughly, adding a little seasoning.
- Heat the oil in a large frying pan and then add the sliced onion. Cook the onion until it begins to sweat (usually around 5-6 minutes) then add the sliced potatoes and leave to cook until potatoes are soft.
- Once softened add the garlic and spinach, and sauté until the spinach has wilted.
- Pour the beaten eggs over the ingredients in the pan and lower the heat, leave to cook until the eggs are fully cooked (the tortilla should be fluffy and slightly browned).
- For the last few minutes cover with a lid to fully cook the top of the tortilla. Meanwhile dice your spring onions into small slices, warm your ciabatta bread if using and wash your rocket leaves.
- Once the tortilla is cooked use a pallet knife to help place the tortilla on a large plate ready to serve. Sprinkle the spring onions on top and enjoy!