

# CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving  
A DOTDASH MEREDITH BRAND

## EGG AND POTATO TORTILLA

Recipe by: Midwest Living

Country: Spain

### INGREDIENTS

- ¼ cup extra virgin olive oil
- 2 cups very thinly sliced onion
- 8 large eggs
- 2 TBSP milk
- Kosher salt
- Black pepper
- 4 oz. potato chips (kettle-style, olive oil chips best)

### INSTRUCTIONS

1. Heat oil in a 10-inch nonstick skillet over medium-low heat. Add onion; cook, stirring often, until very tender but not browned, about 20 minutes. Transfer to a mesh strainer set over a bowl. Drain onion, but do not press down. Reserve strained oil.
2. In a medium bowl, whisk together eggs and milk. Season with salt and pepper. (Use about 1/2 teaspoon kosher salt if your chips are quite salty or 1 teaspoon if they're only lightly salted.) Add chips; toss well. Set aside for 10 minutes to let chips soften a bit.
3. Add drained onion to egg mixture; toss again, separating and incorporating onion. Heat 1 tablespoon of reserved oil in the same skillet over medium heat. Add egg mixture; spread evenly and lightly press down on the top. Cook, undisturbed, for 5 to 7 minutes. Place a plate slightly larger than the skillet over the skillet, and, off the heat, quickly and carefully flip tortilla onto the plate. Add a bit more of reserved oil to the skillet, then slide tortilla back into the pan. Continue cooking until eggs are set, 4 to 7 minutes more. Turn tortilla onto a cutting board. Cool 30 minutes. Cut into squares or wedges and serve warm or at room temperature.

**Note:** Kettle chips offer a terrific shortcut to the usual slow-poached potatoes in our version of Spain's famous egg dish. Tasty both warm and at room temperature, the tortilla can be cut into small pieces for an appetizer or into wedges for a light meal with salad and bread.



Produced by

dm  
GREATER DES MOINES  
PARTNERSHIP