



Spanish Potato Omelette

Ingredients

- 6 large eggs
- ¼ cup milk
- 1 1/2 lb. golden potatoes, peeled and cut into 1/8" thick slices
- 1/4 c. olive oil
- 1 large onion, very thinly sliced
- Finely chopped parsley, for garnish

Directions

- In medium bowl, beat eggs with 3/4 teaspoon salt; set aside.
- In large bowl, toss potatoes with 1/4 teaspoon salt.
- In 10-inch nonstick skillet, heat oil on medium.
- Add potatoes; cook 10 to 12 minutes or until tender but not falling apart, gently turning occasionally.
- With a slotted spoon, transfer potatoes back to large bowl.
- To skillet, add onion; cook 12 minutes or until very tender, stirring occasionally.
- With a slotted spoon, transfer onion to bowl with potatoes.
- Divide the potato mixture between a greased muffin tin.
- Break the eggs and milk into a jar and shake well, then pour over the potato mixture in the muffin tins, dividing equally between the 12 holes.
- Bake in the preheated oven for around 20 minutes until puffed up and golden