

Jane de Graaff's 3 Ingredient Potato Omelette



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Bring the flavours of Basque country into your own home when you make this super easy, 3 ingredient Spanish omelette.

Potatoes and eggs are a match made in heaven, setting the stage for a dish that you can spice and season in any way you wish. The real question is, are you team *concebollistas* (with onion) or team *sincebollistas* (without onion)? Try it both ways and decide for yourself!





Ingredients

- 2 brown onions, cut into quarters and then finely sliced
- 800g potatoes, quartered and finely sliced
- 6 large eggs, whisked
- Olive oil, for the pan

Optional:

- Smokey paprika, garlic powder and salt to season
- Green dressing of blitzed-up olives, olive oil, parsley and the olive brine

Method

1. Heat an ovenproof frypan with a little olive oil and cook down your onion on medium heat for about five minutes, or until translucent and sweet but not browning.
2. Add your sliced potato to the pan and toss in any herbs or spices you are using. Stir it all together and cook the potato for a few minutes to begin softening.
3. Flatten the potato and onion out in the pan and then pour the whisked egg over the top, tilting the pan to get the egg into all the crevasses. (Doing this will help hold the omelette together.)
4. Cook on medium heat for about 5 minutes or until the egg is beginning to set. If you are feeling brave, you can slide the omelette out of the pan onto a plate and then flip it back into the pan to cook the other side. Otherwise, place the whole pan under a preheated grill in the

oven for a few minutes to set the top.

5. Flip the omelette out of the pan onto a serving plate, top with green dressing or any herbs and spices you like and serve warm, cut in wedges.