

Spanish Tortilla- this is my memory of the Spanish tortillas I ate so often in Spain

- Olive oil
- ½ onion, diced
- 2 medium-size Yukon gold potatoes, diced in ¼-inch dice
- 3-4 eggs, depending on size (eggs to potato ratio is almost equal)
- Salt and pepper to taste

Heat a 10-inch skillet over medium-high heat. Add olive oil to coat the pan. Don't worry about adding too much. Add the onion and cook till translucent. Add the potatoes and cook till almost tender, about 10 minutes, stirring occasionally to avoid sticking.

In the meantime, crack the eggs into a separate bowl and whisk with a splash of milk.

Make sure there is enough oil left so the eggs won't stick, then add them slowly and carefully, distributing well throughout the potatoes. Cook until almost set, then put a plate on top of the skillet and turn the tortilla out. Gently slip it back into the pan, uncooked side first. (You could also put it under the broiler to finish cooking.)

Finish cooking (about 3 minutes) and slide it out onto a serving plate. Eat immediately or save for snacking later.

