

SPANISH TORTILLA

Tortilla Espanola is one of the most famous national Spanish Dishes.

Ingredients

1 tsp Oil, butter, or nonstick spray

2-3 medium potatoes (PDL providing)

4 large eggs

$\frac{3}{4}$ tsp salt (divided into $\frac{1}{2}$ tsp and $\frac{1}{4}$ tsp)

Pepper to taste

$\frac{1}{4}$ cup water

1 TBSP fresh herbs (green onions, chives, dill, parsley) or 1 tsp of dried herbs (PDL providing)

Optional items: Sausage (precooked), ham, red bell pepper, spinach, onion

Microwaveable dish (I used a glass pie dish)

Saran Wrap or microwaveable lid (not tight fitting)



Directions

1. Scrub potatoes under running water.
2. Thinly slice potatoes (1/8 inch thick) This is probably a job for an adult.
3. Grease dish.
4. Place a layer of potatoes in bottom of dish.
5. Sprinkle $\frac{1}{2}$ tsp of salt on potatoes.
6. If adding optional items, layer on potatoes now.
7. Place another layer of potatoes.
8. Sprinkle $\frac{1}{4}$ tsp of salt
9. Pour $\frac{1}{4}$ cup of water on potatoes.
10. Place plastic wrap or microwaveable lid on dish.
11. Microwave on high 4 to 5 minutes until potatoes are fork tender.
12. Break eggs into dish, whisk with a fork until beaten.
13. Pour evenly onto the potatoes.
14. Replace plastic wrap or lid.
15. Microwave on high 3 minutes.
16. Sprinkle on chives.
17. Microwave on high 1 minute.

ENJOY!!

This recipe is based off the original one (with a few changes) from <https://handy.recipes/hot-dishes/egg-dishes/spanish-tortilla-in-the-microwave>