

## POTATO ONION TORTILLA

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# ANDALUCA



### Ingredients:

¼ cup olive oil  
¼ cup canola oil  
33 oz wt yukon potato, peel, sliced 1/8"  
18 oz wt yellow onion, sliced 1/8"  
2¼ tsp salt mix 3:1  
¼ tsp black pepper, fresh ground  
1½ tsp thyme, fresh minced  
9 each whole eggs, beaten

### Special Equipment:

10" non-stick sauté pan

### Directions:

Heat olive oil and canola oil in non-stick 12" pan. Add potato and onion slices, add in single layers and sprinkle lightly with salt and pepper as you layer.

Cook slowly over medium heat. The potato/onions should not "fry" but slowly simmer in the oil. Lift and turn occasionally to ensure even cooking. Cook until potatoes are soft and tender, but not browned, the potato and onions should remain separate, not a cake like hash browns. Drain excess oil and reserve. Re-use this oil for other tortillas.

Whisk eggs and combine with potato/onion pressing them into the egg gently to cover. Let sit 15 minutes.

Heat 2 tablespoons reserved oil in 8" non-stick pan on medium heat. Add egg-potato mix and cook just until it begins to brown, 4-6 minutes. Flip over and cook until other side just begins to brown and tortilla is fully cooked.

When cool cut into 10 equal wedges.

NOTE: Tortilla is flipped by inverting onto a plate and carefully sliding it back into the pan.

