



# KITCHENS AROUND THE WORLD: SPAIN

## **TORTILLA ESPANOLA (SPANISH OMELET)**

### **Ingredients**

- 1/2 cup vegetable oil
- 4 potatoes, thinly sliced
- 1 white onion, chopped
- 4 eggs, scrambled in a large bowl
- 1/4 teaspoon salt
- 2 to 3 tablespoons extra-virgin olive oil

### **Directions**

In a large skillet over medium-high heat, add the vegetable oil until the pan is filled halfway. Once the oil is hot, add the potato slices and onion, making sure they are well-covered by the oil; add more oil if necessary. Cook for 20 minutes until the potatoes and onions are soft. Drain the oil and combine the potato mixture with the eggs. Add the salt and mix well.

In a 10-inch by 2 1/2 inch deep nonstick skillet, add the olive oil and heat over medium-high heat. Pour in the potato, egg, and onion mixture. Lower the heat to medium-low and cook for 4 to 5 minutes, until the bottom of the omelet is very light brown. Using a flat ceramic plate, cover the frying pan and flip the omelet over onto the plate. Immediately slip the uncooked side back into the pan. Cook for another 4 to 5 minutes, until the other side is a very light brown.

Remove the omelet from the pan to a plate and cut into 4 wedges.

*Read more at: <http://www.foodnetwork.com/recipes/tortilla-espanola-spanish-omelet-recipe0.html?oc=linkback>*

## AUTHENTIC PATATAS BRAVAS

### Ingredients

- 2 russet potatoes, peeled and cut into 1-inch cubes
- 2 cups olive oil
- 1 tablespoon salt
- 3 tablespoons olive oil
- 1 onion, diced
- 1 teaspoon salt
- 1 clove garlic, finely chopped
- 1 red chile, minced
- 1/2 teaspoon smoked paprika
- 1 (14 ounce) can whole peeled tomatoes, drained
- 1/4 cup mayonnaise

### Directions

Combine potatoes, 2 cups olive oil, and 3 teaspoons salt in a large cold skillet. Heat on low and cook until potatoes are softened, 12 to 15 minutes. Increase heat to high and fry until golden, 5 to 6 minutes. Drain on paper towels.

Heat 3 tablespoons olive oil in a large saucepan over medium heat. Cook and stir onion with 1 teaspoon salt in the hot oil until onion has softened, 3 to 4 minutes. Add garlic, chile, and smoked paprika; simmer for 1 to 2 minutes. Stir in tomatoes and return to a simmer. Transfer tomato mixture to a blender, cover, and puree until tomato sauce is smooth.

Serve patatas bravas with tomato puree and and mayonnaise for dipping.