

Potato Tortilla

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Idaho potatoes	6	peeled & thinly sliced
yellow onions	2	peeled & thinly sliced
olive oil	1/3 cup	
eggs	6	beaten with salt & pepper
salt	2 tsp	
black pepper	1 tsp	ground

- Heat half the oil in a large frying pan over medium heat. Add the onions and sauté until translucent.
- Move the onions to a bowl.
- Heat the rest of the oil in the same, large frying pan. Add the potatoes. Toss until the potatoes are cooked. It will take time.
- When the potatoes are cooked, return the onions to the pan and toss so that the potatoes and onions are evenly distributed.
- Pour the eggs over top evenly.
- Lower the temperature to very low heat, and cover the frying pan.
- When the tortilla has risen and the top is nearly dry, about 20 minutes later, slice and serve.

NOTE: This goes well with a salad for dinner. Cold, it makes a great lunch or buffet treat.