



Slow Cooker Spanish Tortilla

Ingredients

- 2 pounds Russet potatoes, peeled, quartered lengthwise and sliced 1/8" thick
- 2 onions, finely chopped
- 1 red bell pepper, stemmed, seeded and cut into 1/2" pieces
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 6 garlic cloves, minced
- 1 tablespoon fresh oregano, minced or 1 teaspoon dried
- 1/4 teaspoon red pepper flakes
- 1 cup frozen peas
- 12 large eggs
- salt & pepper to taste

Sharon's Hint

Substitute a Fustini's flavored olive oil of your choice. adapted from America's Test Kitchen

Directions

Step 1.

Line slow cooker with aluminum foil collar, then line with foil liner and lightly coat with vegetable oil spray. Microwave potatoes, onions, bell pepper, oil, garlic, oregano, and pepper flakes in a large covered bowl, stirring occasionally, until potatoes are nearly tender, about 9 minutes. Stir in peas, then transfer potato mixture to slow cooker.

Step 2.

Whisk eggs, salt, and pepper together in a bowl, then pour mixture evenly over potatoes. Gently press potatoes into egg mixture. Cover and cook until the center of the tortilla is just set, 3 to 4 hours on low. Turn slow cooker off and let tortilla rest, covered until fully set about 20 minutes. Using the liner, transfer the tortilla to a serving platter and serve.