



Spanish Tortilla

Ingredients

- 1/4 cup [Fustini's Delicate SELECT olive oil](#)
- 1 large russet potato, peeled and sliced thin
- 1/4 cup onion, very small dice
- 4 eggs
- salt

Directions

Step 1.

Place olive oil in a large skillet over low heat. Add potato and onion and cook over very low heat until potatoes are soft and onions are lightly browned. Remove from heat and pour it into a metal bowl. Mash and smash potatoes just until the starch forces them together then let cool to room temperature.

Scramble eggs and add to the mashed potatoes then stir well. Heat a large cast-iron or metal pan over moderate heat. Once hot, add mixture and fry on one side until mostly cooked. Carefully turn over and cook on the other side until done. Slice into wedges and serve.