

Recipes

Tortilla Espanola

1/2 Cup WVGS Avocado Oil
12 Lightly Beaten Eggs
8 Thinly Sliced Onions
Salt and Pepper to Taste
5 Thinly Sliced Potatoes

Saute the onions in half of the oil. Remove onions, saving the oil in the pan and add rest of oil. Cook potatoes with salt and pepper tossing until golden. Remove the potatoes, save the oil. Mix drained potatoes with eggs and pour mixture into pan. Cook as for an omelet. Once the base of the omelet is set, flip over the omelet to cook the top. (Use a plate or pizza pan to cover the pan, invert the pan and slide the now inverted tortilla back into the pan).

