



# Recipe

Chorizo & caramelised onion Spanish tortilla  
with tomato salsa and sourdough

by Mathew Lee

## Ingredients

- 5 medium sized potatoes peeled and sliced thin
- 1 large onion, peeled and diced
- 2 cloves of garlic, peeled and chopped
- 5 free-range eggs, lightly beaten
- 100ml olive oil
- 2 tbl spoons of parsley, chopped
- 80g free-range chorizo, sliced
- 3 large ripe tomatoes, grated
- Sea salt and white pepper to taste
- Sourdough loaf

## Method

1. In a medium fry pan, saute onion and garlic until lightly caramelised.
2. Add potatoes and cook until tender and slightly crushed, remove from pan and set aside.
3. In a large bowl, whisk the eggs and then add the diced chorizo, cooked potato, garlic, onion and parsley. Season with salt and pepper.
4. In a medium fry pan, heat half of the olive oil and add the whisked egg, diced chorizo, cooked potato, garlic, onion and parsley mix, cover with a lid or foil and turn to low and cook until firm.
5. In a bowl place the grated tomato and season with salt and pepper then dress with the rest of the olive oil.
6. Remove cover on your fry pan and carefully turn out the tortilla onto a plate.
7. Time to serve up with your salsa and fresh sourdough.



Tip: Swap chorizo for roasted red pepper to create a delicious vegetarian option