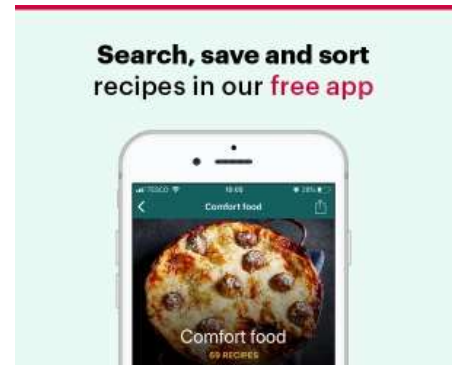


Potato & paprika tortilla



Method

1. Heat the oil in a deep 20cm non-stick frying pan. Fry the potatoes, onion and garlic for 10 mins until tender. Stir in the paprika and fry for 1 min more.
2. Beat the dried or fresh herbs into the eggs with seasoning, then pour into the pan. Stir a couple of times as the egg starts to set on the bottom of the pan, then leave alone to cook slowly over a very low heat for 10 mins until set, except for the very top.
3. Carefully slide the tortilla onto a plate. Slide back into the pan, with the uncooked top now on the bottom, and cook for 1-2 mins more. Garnish with parsley, if using, wrap in foil and serve warm or chilled.



Ingredients

- 3 tbsp olive oil
- 250g new potato, ends trimmed, thickly sliced
- 1 small onion, halved and sliced
- 2 garlic cloves, chopped
- ½ tsp smoked paprika
- ½ tsp dried oregano or 3 tbsp chopped parsley, plus a few extra leaves to garnish (optional)
- 6 large eggs