

SPANISH TORTILLA WITH GREENS

(Adapted from recipes by Nikki Herberger for Carnation Farmers Market and Gourmet Magazine)

INGREDIENTS

- 1 cup olive oil (really!)
- 1 medium onion sliced, or 1 bunch green onions, chopped
- 1 large clove garlic, sliced
- 1# fingerling or new potatoes, scrubbed, halved length-wise, and sliced ¼" thick
- 1 bunch greens (spinach, kale, chard, pea vine...)
- 7 large eggs
- Salt & black pepper



DIRECTIONS

In a 10" nonstick or seasoned cast iron skillet, heat olive oil over medium heat. Add onions and cook for a few minutes until fragrant. Add garlic, potatoes and 1 tsp. of salt, shaking pan to distribute evenly. Potatoes should be just barely covered with olive oil. Bring to a simmer, turn heat to medium low and poach the potatoes until tender, 12-15 minutes. Don't let them brown or crisp. Drain in a colander, reserving the oil.

While potatoes are cooking, wash and chop greens. Cook in a pot of boiling salted water for a few minutes until bright green and tender (time varies with type of greens). Drain and rinse with cold water. Set aside to cool. Squeeze out excess water and add to potatoes in colander.

In a large bowl, whisk the eggs with ½ tsp. salt and ground pepper to taste. Add in potatoes and greens and mix.

Wipe skillet clean, add several tablespoons of drained oil and heat on medium-high until oil just begins to smoke. Add egg mixture, turn heat to low, and cook, covered, for about 12 minutes. The bottom and edges will be cooked and the middle will still be loose. There are two ways to finish your tortilla (2nd on back).

1. Pre-heat your broiler, place skillet on top oven rack, and broil until cooked through, 5-7 minutes.

Slide tortilla onto a plate and serve warm or room temperature, cut into wedges.

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Alternate finish

- Remove skillet from heat and let stand, covered, for 15 minutes. Loosen tortilla around the edges and in the middle with a spatula, slide onto a large plate, then invert skillet over tortilla and flip back into skillet. Cook on low, covered, until cooked through. (If needed, drizzle a little more of the reserved olive oil around the edges.)

Substitutions and Additions

- Substitute sweet potatoes for fingerlings, use kale for greens, and add 1 tsp. hot sauce to egg mixture
- Substitute spring onions and garlic scapes for the onion for a late spring version
- Substitute grated, lightly sautéed zucchini, squeezed and drained of liquid for the greens and toss in a handful of chopped parsley when adding to potato/egg mixture
- Add chopped, leftover cooked chicken, shrimp or fish and a handful of chopped fresh herbs to the potato/egg mixture right before adding to the skillet



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