

## TORTILLA TORCAL

### *Potato, Chorizo, and Vegetable Omelet*

Serves 8 – prepare 2

½ cup olive oil  
2 medium potatoes, in small cubes  
6 eggs  
Salt  
1 small onion, chopped  
¼ pound chorizo sausage, skinned and diced  
¼ cup (about 2 ounces) diced cured ham  
½ cup cooked peas  
½ cup cooked baby limas

Heat the oil in a skillet and fry the potatoes slowly until they are tender – they should not color. Meanwhile, beat the eggs lightly with the salt. When the potatoes are done, drain, reserving about 4 tablespoons of oil, and add the potatoes to the eggs.

Heat 1 tablespoon of the reserved oil in the skillet and sauté the onion until it is wilted. Add the chorizo and ham and cook for another couple of minutes, until the chorizo begins to give off its oil. Stir in the peas and limas and cook 2 minutes more. Add this mixture to the eggs and let sit for 5 minutes. Heat another 2 tablespoons of reserved oil in a clean 10-inch skillet until very hot. Pour in the potato and egg mixture, spreading it evenly. Cook for 1 min. and then lower the heat to medium low, cooking until the eggs are completely set at the edges, halfway set in the center, and the tortilla easily slips around in the pan when you give it a shake, 8 to 10 min. You may need to nudge the tortilla loose with a knife or spatula.

Set a flat, rimless plate that's at least as wide as the skillet upside down over the pan. Lift the skillet off the burner and, with one hand against the plate and the other holding the skillet's handle, invert the skillet so the tortilla lands on the plate (it should fall right out). Set the pan back on the heat and slide the tortilla into it, using the skimmer to push any stray potatoes back in under the eggs as the tortilla slides off the plate. Once the tortilla is back in the pan, tuck the edges in and under it (to neaten the sides). Cook until a skewer inserted into the center comes out clean, hot, and with no uncooked egg on it, another 5 to 6 min.

Transfer the tortilla to a serving platter and let cool at least 10 min. Serve warm, at room temperature, or slightly cool. Cut into wedges or small squares, sticking a toothpick in each square if serving as an appetizer.