

Tasty Recipes for You to Try



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Tortilla

Serves 6-8

Shared by:
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Ingredients:

- 1 pkg of Simply Potatoes® (Hash brown style)
- 8 eggs (you can use Egg Beaters®, but it tastes better with real eggs)
- 1 onion, chopped
- 1 Tbsp. of minced garlic
- Chopped fresh parsley (not too much)
- 3 Tbsp. olive oil, divided
- Pam® Olive Oil Cooking Spray
- Salt (to taste)
- Fresh ground black pepper (to taste)

Directions:

1. In a medium bowl, mix eggs (or Egg Beaters®) with the chopped onions, garlic, fresh parsley, 1 tablespoon of olive oil, salt and pepper.
2. Mix in the potatoes and let them marinate with the egg mixture for about 10 minutes.
3. Spray a non-stick skillet with Pam® Olive Oil Cooking Spray and add 2 tablespoons of olive oil to the skillet. Once the oil is heated, pour the potatoes and egg mixture into the skillet. Cook for about 10 minutes covered at medium to medium low heat.
4. Check the edges, if they are brown, it's time to carefully flip the tortilla to the other side. How you do flip it? With the skillet in one hand, place a platter on top with the other hand and quickly flip it so that it is now on the platter. Slide the tortilla off the platter and back into the skillet. Cook for another 10 minutes. Always check the tortilla, make sure it does not get stuck to the pan.

Voila! Tortilla esta lista!!!! Buen provecho o Bon Appetit!