



**Product Spotlight:  
Burrata Cheese**

Burrata cheese is a creamy Italian delicacy that originated in the Puglia region, and was created as a way to use leftover mozzarella curds. Burrata has a stretchy mozzarella exterior and rich, creamy interior.



# Spanish Tortilla

## with Burrata

A golden, oven-baked egg and potato tortilla, topped with creamy burrata and fresh herbs, finished with a bright tomato and rocket salad for balance and freshness.

 35 minutes

 Vegetarian

 2 servings

## Leftovers!

*Enjoy leftovers cold or at room temperature the next day, packed into lunchboxes or served with extra salad as a simple meal.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	21g	40g

## FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
GARLIC CLOVE	1
FREE-RANGE EGGS	6-pack
TOMATO	1
ROCKET LEAVES	60g
ITALIAN PARSLEY	1 packet
DILL	1 packet
BURRATA	1 tub

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried rosemary, red wine vinegar

## KEY UTENSILS

oven-proof frypan (see notes)

## NOTES

If you don't have an oven-proof frypan, transfer ingredients to an oiled oven dish at step 3 then bake.

For a more decadent frittata, substitute water for milk, pouring or whipping cream.



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### 1. PREPARE THE FILLINGS

Set oven to 250°C.

Slice **potatoes** and **onion**, and crush **garlic**. Crack **4 eggs** into a jug, add **1/4 cup water** (see notes), **salt and pepper**, and whisk to combine.



### 2. COOK THE POTATOES

Heat an oven-proof frypan over medium-high heat with **oil**. Add **potato** and **onion** and cook for 5–8 minutes until potatoes are becoming tender. Add **garlic** and **1 tsp rosemary** and season well with **salt and pepper**.



### 3. ADD EGGS & BAKE

Remove pan from heat. Pour in **egg mix**. Stir to combine. Bake in oven for 10–15 minutes until set.



### 4. PREPARE THE SALAD

Add **1 tsp vinegar**, **2 tsp olive oil**, **salt and pepper** to a bowl. Dice **tomato**. Add to bowl along with **rocket leaves**. Toss to dress the salad.



### 5. PREPARE THE TOPPINGS

Finely chop **parsley** and **dill**, including tender stems. Drain **burrata**.



### 6. FINISH AND SERVE

Top **tortilla** with **herbs** and **burrata**. Serve tableside with **salad**.

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