



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

4/6 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
4/6 Person:	19g	16g	44g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
BROWN ONION	1	2
GARLIC CLOVES	2	3
FREE-RANGE EGGS	6-pack	2 x 6-pack
CHERRY TOMATOES	2 x 200g	3 x 200g
ROCKET LEAVES	1 bag	2 bags
ITALIAN PARSLEY	1 packet	2 packets
DILL	1 packet	2 packets
BURRATA	1 tub	2 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 **eggs** into a jug, add **1/4 cup water** (see notes), **salt** and **pepper** and whisk to combine.

6P – crack 9 eggs into a jug with **1/3 cup water**.



4. PREPARE THE SALAD

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

6P – add **3 tsp vinegar**, **1 1/2 tbsp olive oil**, **salt** and **pepper** to a bowl.



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 **2 tsp rosemary** and season well with **salt** and **pepper**.

6P – add **3 tsp rosemary**.



3. ADD EGGS & BAKE

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



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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