

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Spanish Bacon Tortilla

A quick and easy Spanish style egg and bacon tortilla with thinly sliced potato, capsicum and onion.



35 minutes



2 servings



Pork

FROM YOUR BOX

MEDIUM POTATOES	2
BROWN ONION	1
RED CAPSICUM	1
FREE-RANGE BACON	1 packet
FREE-RANGE EGGS	6-pack
AVOCADO	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika (optional)

NOTES

Use frypan with lid.

You can make individual tortillas using a muffin tin. For these to cook properly, your potatoes must be thinly sliced. We recommend using a mandolin.

Toss the sliced avocado with some mesclun leaves and sliced cucumber for a quick side salad.

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1. COOK THE VEGETABLES AND BACON

Heat a large frypan over medium-high heat with **oil** (see notes). Thinly slice **potatoes, onion and capsicum**. Slice **bacon**. Add all to pan as you go along with **1 tsp smoked paprika**. Cook, stirring occasionally for 10–12 minutes until **potatoes** are just tender (add more oil if needed). Season with **salt and pepper**.

TIP *You can add some lemon zest or dried oregano into the egg mixture for extra flavour! Add extra vegetables if you want a more filling tortilla. Mushrooms, asparagus or olives work well!*

2. ADD THE EGGS AND COOK

Whisk **eggs** in a bowl. Pour into pan with **potatoes** and stir gently. Cook covered, for 10–12 minutes until **eggs** are set.

TIP *Add some lemon zest or dried oregano into the egg mixture for extra flavour! Crumbled feta, grated cheddar or dollops of ricotta can be added for a cheesy finish!*

3. FINISH AND SERVE

Slice **avocado** and use to garnish **tortilla**. Slice and serve at the table.

TIP *You can garnish the tortilla with fresh chopped parsley if you have some. Serve with a tomato relish or chutney.*

This recipe has simplified instructions to help lower your meal cost.