



Savoury Potato

Oleo Cazorla Extra Virgin Olive Oil

Serves 4

Adapted from: [Ahttp://www.filippoberio.co.uk/uploads/recipe_banner_pdfs/Mild_and_Light_Recipes.pdf](http://www.filippoberio.co.uk/uploads/recipe_banner_pdfs/Mild_and_Light_Recipes.pdf)
and <http://spainontheroadagain.com> Nov. 12/08 posting

This version provides a good alternative to the traditional technique that requires a visual demonstration. You can eat this dish as a tapa, for breakfast, in a sandwich, or for dinner with salad and a bit of Spanish Jam (Serrano). Just like stews, the flavours are even better the next day! The chorizo can be substituted with fried asparagus pieces, mushrooms or green peppers.

Ingredients

Alex Farm Products in Toronto sells authentic Chorizo sausage: Bayview, Yonge & Danforth

½ cup or 100 ml Oleo Cazorla oil	1 (110g) chorizo sausage, casing removed, sliced very thinly
3 onions, thinly sliced	8 eggs, beaten
1.5 lbs potatoes, peeled sliced into thin circular slices	Kosher salt and freshly ground black pepper

Instructions

1. Heat a large non-stick frying pan or cast-iron skillet over medium-high heat until hot. Add the oil and wait a few seconds - test by adding one potato – if hot, the oil will immediately bubble and start frying the potato).
2. Add the potatoes and onions, cook, stirring occasionally and lowering the heat if necessary so that the vegetables do not brown, until the potatoes are golden and tender when pierced with the tip of a paring knife – about 15 to 20 minutes. Remove and place onto some paper towels and pat gently to absorb any extra oil. Set aside.
3. Drain off any oil left in the pan ...reserve for step 7 below.
4. Add the chorizo slices to the pan and fry until just starting to get crispy, remove and place on paper towels as well to pat off excess oil. Set aside.
5. Drain excess oil from the the pan ... discard.
6. Beat the eggs with salt and pepper to taste in a large bowl. Combine the potatoes and chorizo with the eggs in the bowl.
7. Heat the frying pan/skillet, add about 2 tablespoons of oil back into the pan, lifting the pan to coat the entire surface well with the oil.
8. Add the potato/chorizo/egg mixture to the pan, spreading it evenly in the pan, and cook for about 1 minute, just to set the bottom of the egg mixture. Reduce the heat to medium-low, cover and cook for about 20 minutes, or until quite set.
9. Flip out onto a clean plate and allow to rest for 5 minutes. Cut into wedges and serve warm or at room temperature.

Enjoy! Your feedback is appreciated.

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