

Spanish Tortilla with Roasted Red Peppers

Serves 5 - 6

Recipe adapted from *The Complete America's Test Kitchen Cookbook*

- 7 Tb extra-virgin olive oil
- 1.5 lbs Yukon gold potatoes, peeled, quartered, and sliced
- 1 onion, thinly sliced
- Salt
- Fresh ground black pepper
- 8 large eggs
- ½ cup roasted red peppers
- ½ cup frozen peas

In a large bowl, toss 4 Tb olive oil with the potatoes and onions. Season generously with salt and pepper. Heat 2 Tb more oil in a 10" nonstick pan over medium-high heat. When the oil begins to shimmer, turn heat to medium-low and add the potato mixture. Cook, stirring occasionally with a rubber scraper, for 25 minutes.

While the potatoes are cooking, whisk the eggs along with some salt and pepper in the same bowl the potatoes were in (which should still have some oil in it from before). Transfer the potatoes to the bowl with the eggs along with the red peppers and peas. Carefully fold together. Return the empty skillet to the burner and turn the heat back to medium-high. Add the last Tb of olive oil and heat until shimmering, then add the potato and egg mixture. Stir constantly for the first 15 – 20 seconds, then smooth the top and reduce the heat to medium. Cover the pan and cook for another 2 – 3 minutes, shaking the pan every 30 seconds. Using a rubber spatula, loosen the mixture from the pan. Invert it onto a plate, and slide it back into the skillet browned-side-up. Cook another minute or two, shaking the pan every 30 seconds. Transfer the tortilla to a cutting board and allow to cool for at least 15 minutes.