

Spanish Tortilla

Authentic Spanish tortilla recipe with tender potatoes and onions. This classic Spanish omelette is perfect served hot or cold as an appetizer or light meal.

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Spanish Tortilla

Ingredients

- 0.7 lb potato
- 1 onion
- 5 egg
- 2 tbsp olive oil
- 1 tsp sea salt
- 1 tsp black pepper

Instructions

- 1 Prepare the vegetables**

Peel 0.7 lb potatoes and slice into 1/4-inch thick rounds. Peel 1 large onion and slice thinly into half-moon shapes.
- 2 Cook the potatoes and onions**

Heat 2 tablespoons olive oil in an 8-9 inch non-stick pan over medium-low heat until shimmering, about 2 minutes. Add sliced potatoes and onions, stirring gently to coat with oil.
- 3** Reduce heat to low and cook for 25-30 minutes, stirring occasionally, until potatoes are fork-tender and onions are golden and translucent. Season with 1 teaspoon salt and 1 teaspoon black pepper.
- 4 Prepare the egg mixture**

Beat 5 eggs in a large bowl until well combined and slightly frothy, about 30 seconds.
- 5** Remove cooked potatoes and onions from heat and gently fold into beaten eggs using a spatula. Let mixture rest for 10 minutes to allow flavors to meld.
- 6 Cook the tortilla**

Return the same pan to low heat and pour in egg mixture, spreading evenly with a spatula. Cook for 15-20 minutes until edges are set and center is still slightly jiggly when gently shaken.
- 7 Flip and finish**

Place a large plate over the pan and quickly flip tortilla onto plate. Slide tortilla back into pan uncooked side down and cook 3-5 minutes until bottom is golden brown.
- 8** Slide tortilla onto serving plate and let rest 5 minutes before slicing into wedges. Serve warm or at room temperature.

Tips

Use waxy potatoes like Yukon Gold or fingerlings rather than russets - they hold their shape better and create the ideal creamy texture without becoming mushy during the slow cooking process.

Don't rush the potato and onion cooking phase - this slow confiting process at low heat is what creates the signature tender texture that makes Spanish tortilla so special.

Let the egg mixture rest for 10-15 minutes before cooking to allow the flavors to meld and ensure the eggs are fully incorporated with the vegetables.

Use a non-stick pan that's about 8-9 inches in diameter for the perfect thickness - too large and your tortilla will be thin, too small and it becomes difficult to cook evenly.

Practice the flipping technique with an empty pan first if you're nervous - confidence is key to executing this crucial step without breaking your tortilla.

Test doneness by gently pressing the center - it should feel set but still slightly jiggly, as it will continue cooking from residual heat after removing from the stove.

Save the olive oil used for cooking the potatoes - it's now infused with incredible flavor and perfect for drizzling over the finished tortilla or using in salad dressings.