

Potato Tortilla Recipe

Preparations:

1. Heat the oil in a large non-stick frying pan. Stir in the sliced potatoes, onion, salt and pepper. Cover and cook gently for 20 minutes or until the potatoes are soft.
2. In a large bowl, beat the eggs with little salt and pepper. Once the potatoes are soft, remove the onion and potato with slotted spoon and add to the eggs. Mix them slightly as to coat the potatoes with eggs.
3. Remove some of the oil, leaving about 4 tbsp in the pan. Heat the pan again. When the oil is very hot, pour in the egg mixture. Cook for 3-4 minutes on a low heat.
4. Cover the pan with a plate and invert the omelette on to it. Slide the omelette back into the pan and cook further for 6 minutes, until golden brown and moist in the middle.
5. Serve them in wedges, with Cucumber Yogurt or Kyrgyz Salad or simply with halved cherry tomatoes.

Serving: 4 persons

Ingredients:

- Half cup of cooking oil
- 3 large potatoes; sliced to round shape
- 1 large yellow onion; sliced
- 2 large eggs
- Salt and pepper for seasoning

Tips:

- 1. You may add variation to this omelette like chorizo, green pepper, mushrooms or even '*cili padi*' if you prefer it to be hot.
- 2. Be sure to put on a low and even heat as to avoid the outer part from burning too much.
- 3. For the photo no.3, leave them as a layer; potatoes, onion and salt and pepper. Cover and let it cook for 2 minutes before mixing them. Cook further until the potatoes are very soft and tender.