

# Tortilla Espanola

*with Bitter Green Salad*

This “little torte” made with potatoes, eggs, peppers, onions and Manchego cheese delivers big, hardy, rustic flavors. With a lightly bitter endive, radicchio and arugula salad dressed with a tangy sherry vinaigrette, this Spanish dish is as delicious as it is traditional.



## Ingredients

- 3 Tablespoons Whole Almonds
- 2 Pounds Yukon Gold Potatoes
- 2 Ounces Arugula
- 2 Ounces Manchego Cheese
- 1 Clove Garlic
- 1 Endive
- 1 Green Bell Pepper
- 1 Shallot
- 1 Yellow Onion
- ½ Head Radicchio
- 1 Tablespoon Sherry Vinegar
- 2 Farm Eggs
- 1 Cup 1% Milk
- 1 Tablespoon Dijon Mustard

Makes 2 Servings

About 640 Calories Per Serving





# Instructions



## Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Roughly chop the almonds. Grate the Manchego cheese. Peel and slice the garlic and onion. Slice away the root end of the endive and discard any brown leaves. Cut the endive into thin slices. Remove the stem of and deseed the pepper, then thinly slice into sticks. Peel and mince the shallot, and place in a bowl with the **sherry vinegar**. Remove and discard the core of the radicchio; roughly chop the leaves. Peel and slice the potatoes into ¼-inch thick and 1-inch wide pieces.



## Cook the potatoes:

In a large, oven-safe pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes** and season with salt and pepper. Cook 6 to 8 minutes, stirring frequently. (If the pan becomes dry as the potatoes cook, you may need to add a little more oil.)



## Cook the aromatics & make the egg mixture:

Add the **onions, peppers, and garlic** and season with a little salt and pepper. Cook 6 to 8 minutes, or until the vegetables are softened. While the vegetables are cooking, crack the **eggs** into a small bowl, then lightly beat in **half of the cheese** and **¾ cup milk** (you will have extra milk) until thoroughly combined.



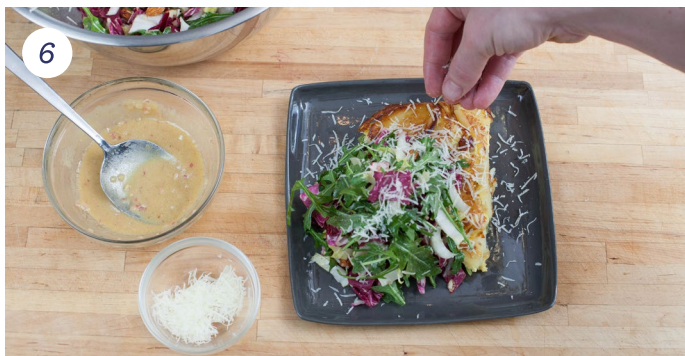
## Assemble & bake the tortilla:

With the pan still on medium-high heat, drizzle the vegetables with a little olive oil and pour in the egg mixture, gently flattening the vegetables into the pan. Cook on medium-high for 1 minute, or until the mixture is slightly set and the edges are cooked. Bake in the oven 10 to 12 minutes, or until cooked through. (This will vary depending on the size of your pan.) Let stand for at least 5 minutes before serving. If desired, remove the tortilla from the baking dish.



## Make the salad:

While the tortilla bakes, make the salad. Add the **Dijon mustard** to the **shallot-vinegar mixture** and season with salt and pepper. Slowly whisk in **2 tablespoons olive oil** until well-combined. In a separate, large bowl, combine the **radicchio, endive, arugula** and **chopped almonds**. Just before serving, add enough of the vinaigrette to coat the salad (you may have extra vinaigrette) and toss to thoroughly coat.



## Plate your dish:

Divide the tortilla and salad between 2 plates. Garnish with the **remaining Manchego cheese**.