

***Cheesy caramelised
onion and potato
tortilla with grilled
capsicum and
chilli salsa***



ELDRIDGE

FRESH ORGANICS



Cheesy caramelised onion and potato tortilla with grilled capsicum and chilli salsa.

Serves 4



90 mins

INGREDIENTS

4 brown onions, peeled
1 Tbsp olive oil
1 tsp castor sugar
500g potatoes, peeled
8 eggs
175g tasty cheese, grated
1 tsp freshly ground black pepper

Salsa
2 red capsicums
2 red chillies

HOW TO

Preheat oven to 200°C. Place whole capsicums on an oven tray lined with baking paper. Roast for 30 minutes or until the skin starts to blacken. Remove from oven, wrap the capsicums in aluminium foil and set aside.

Finely slice the peeled onion into half-moons. Heat oil in a saucepan over medium heat. Add onion and stir well. Place a lid and reduce heat to low. Cook for 10-15 minutes, stirring occasionally until the onion becomes soft and jam like. Stir through sugar and allow to brown slightly.

For the tortilla, thinly slice the potatoes. Place in a steamer over a saucepan of boiling water and cook until soft.

Beat eggs in a large bowl, stir through 150g of cheese and cracked pepper.

Stir through caramelised onion. Grease a 24cm cast iron skillet or a 1L baking dish generously with butter and oil. Pour a small amount of the egg mixture into the base and top with a layer of potato.

Continue to layer egg mixture and potato until both are used up. Top with remaining 25g of cheese.

Bake for 30-40 minutes until set and golden.

For the salsa, peel skin from capsicums, remove seeds, and slice the cheeks of each capsicum. Finely dice the fresh chilli and toss through the capsicum.

Slice tortilla and serve with a spoonful of salsa.