



# POTATO AND CHORIZO TORTILLA

serves 6 to 8

I love a one-dish breakfast and this Spanish-inspired egg-and-potato combo is a great, hearty example. It works just as well at room temperature as it does hot out of the oven.

Extra-virgin olive oil

4 dried Spanish chorizo sausages,  
sliced ¼ inch thick

3 medium Yukon Gold potatoes, cut  
into ¼-inch-thick rounds

1 medium onion, chopped

8 large eggs

½ cup whole milk

Kosher salt and freshly ground black  
pepper

1 cup mixed baby greens or arugula

Juice of ½ lemon

- 1 Preheat the oven to 375°F.
- 2 Heat a 3-count of oil in a 12-inch nonstick ovenproof skillet over medium-high heat. Add the chorizo and fry for 5 minutes, until some of the fat has been rendered. Add the potatoes and onions and cook, stirring, until the onions start

to soften, about 5 minutes. Reduce the heat to low, cover the skillet, and cook until the potatoes are tender, about 15 minutes. Remove the cover, raise the heat to high, and cook until the potatoes are brown and crispy all over, another 5 to 10 minutes.

- 3 Break the eggs into a large bowl. Add the milk, season with salt and pepper, and whisk until frothy. Pour the egg mixture into the pan, shaking it to distribute the eggs evenly. Slide the pan into the oven and cook until the tortilla is puffy and set, 12 to 15 minutes. Turn the tortilla out onto a cutting board and let it cool to room temperature.
- 4 To serve, toss the greens with a tablespoon of oil and the lemon juice; season with salt and pepper. Cut the tortilla into thin wedges, and serve topped with some of the greens.

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