Mrs Parker’s Group
Potato and Silverbeet Tortilla

Season: Summer
Type: Vegetable
Difficulty: Medium
Serves: 8 or 16 tastes
Fresh from the garden: potatoes, silverbeet, garlic, onion, eggs
Recipe source: adapted from Australian Good taste

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Cup measure</td>
<td>1/4 cup olive oil</td>
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<tr>
<td>Chopping board</td>
<td>1 onion, halved, thinly sliced</td>
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<tr>
<td>Knives</td>
<td>4 garlic cloves, crushed</td>
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<tr>
<td>Vegetable peeler</td>
<td>6 spinach leaves, shredded thinly</td>
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<tr>
<td>Garlic crush</td>
<td>3 (about 600g) potatoes, peeled, thinly sliced</td>
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<td>Frypan</td>
<td>8 eggs</td>
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<tr>
<td>Bowls</td>
<td>Salt &amp; freshly ground black pepper</td>
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<tr>
<td>whisk</td>
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- **What to do:**
- Heat 1 tablespoon of the oil in a 30cm large frying pan over medium-high heat.
- Add the onion, silverbeet and garlic and cook, stirring, for until onion softens.
- Transfer to a bowl.
- Heat the remaining oil in the same pan.
- Add the potato and cook, stirring occasionally, for 25 minutes or until golden brown and tender.
- Preheat grill on high.
- Place eggs in a bowl and whisk until combined.
- Season with salt and pepper.
- Sprinkle potato with onion mixture.
- Pour egg over the potato mixture, shaking gently to loosen from the base of the pan.
- Cook over medium-high heat for 8 minutes or until the base of the tortilla is golden and set.
- Place tortilla under preheated grill, about 6cm from heat source, and cook for 5 minutes or until golden and set.
- Use a round-bladed knife to loosen edges of tortilla.
- Set aside for 5 minutes to cool.
- Cut into wedges and serve with a salad of the imagination.