



## Spanish Omelette

### Shopping List:

- 1 large potato (250grams).**
- 3 tablespoons of olive oil.**
- 1 onion.**
- 5 large eggs.**
- 1 teaspoon of salt and pepper.**

### Gather Utensils:

- 1 spatula.**
- 1 fork.**
- A frying pan.**
- A bowl**
- A plate.**
- A kitchen knife.**
- A chopping board.**





## Spanish Omelette



Step 1.

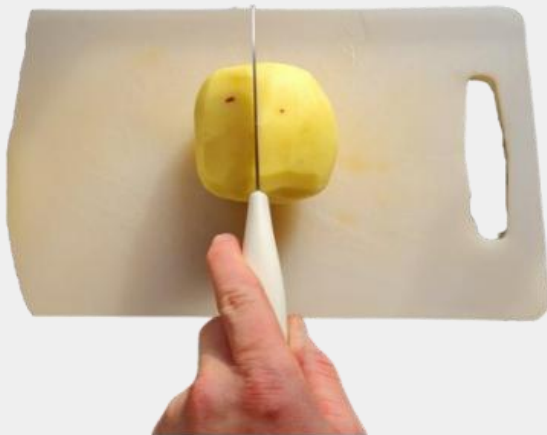
**Peel your potato.**



Step 2.

**Cut your potato into thin rounds.**

Be safe when using a knife  
always ask for help.



Step 3.

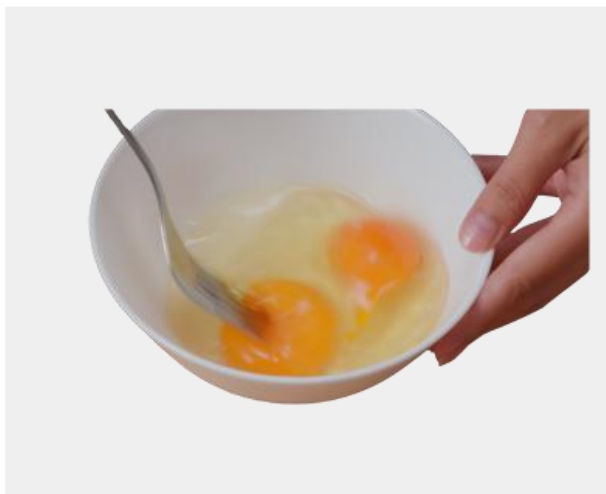
**Peel and cut your onion into thin slices.**

Be safe when using a knife  
always ask for help.





## Spanish Omelette



Step 4.

**Crack 5 eggs into a large bowl and whisk with a fork.**



Step 5.

**Add your potato and onion to a hot pan of olive oil.**



Step 6.

**Reduce heat to lowest setting and cook for 20 minutes.**

**Mix so the potatoes stew and don't brown.**



## Spanish Omelette



Step 7.

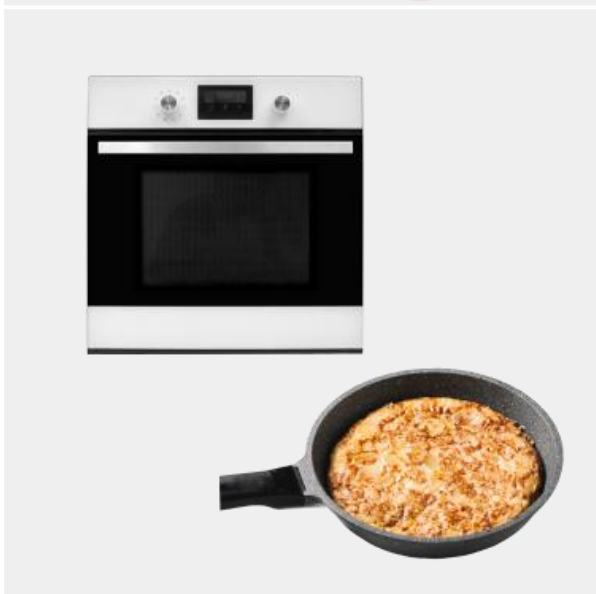
**Add your spinach at the end and mix until wilted or dark green in colour.**



Step 8.

**Add your potato and onion mix to the eggs and mix together.**

**Season with salt & pepper**



Step 9.

**Add the mix back to the frying pan on a medium heat until bottom is cooked.**

**Flash under grill until golden brown on top.**



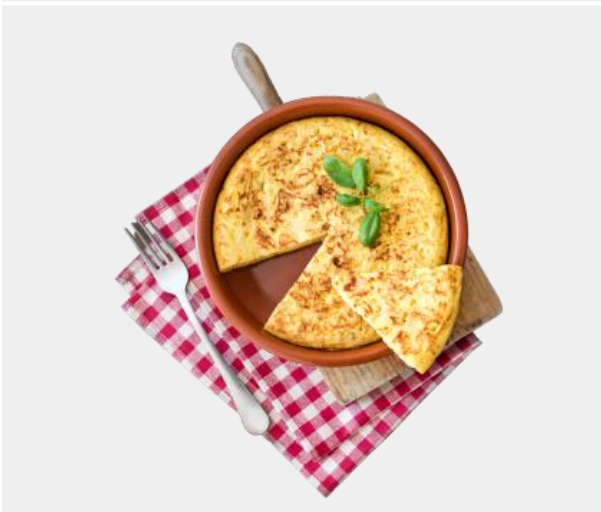
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Step 10.

**Place your plate on top of the pan once cooled.**

With help and a tea towel gently flip omelette onto the plate.



Final Step.

**Cut into wedges and enjoy.**