



Spanish Tortilla Bake

- 1 1/2 pounds russet potatoes
- 1/2 large sweet onion
- 2 cloves garlic
- 1/4 pound dry Spanish chorizo
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 6 eggs
- 2/3 cup milk
- 1 cup shredded Cheddar cheese

1. Remove the outer skin of the onion and garlic. **Scrub the potatoes, onion, and garlic with a vegetable brush while holding under cold running water.** Once clean, peel the potatoes. **Thinly slice the potatoes and onion on your produce cutting board.** Mince the garlic using a food processor.
2. Bring a large pot of water to a boil over medium heat. Add the potato slices and cook until they are just tender, about 10 minutes. Drain and set aside to cool.
3. Remove wrapper from the Spanish chorizo. **Slice the chorizo using your meat cutting board. Wash hands using soap and warm water. Also wash the cutting board in warm, soapy water.**
4. Heat olive oil over medium heat in a large nonstick oven safe sauté pan. Add the sliced onions and season with 1/8 teaspoon salt and 1/8 teaspoon pepper. Cook onions until they are soft, about 5 minutes. Add the sliced chorizo and the garlic to the sauté pan and cook until the sausage starts to brown. Remove the pan from heat.



5. **Break each egg into a small bowl. Transfer each egg to a large bowl before breaking the next egg into the small bowl. Be sure to wash your hands after handling the raw eggs.** Beat until the eggs are light yellow in color.
6. Add the milk, Cheddar cheese, 1/8 teaspoon salt, and 1/8 teaspoon pepper to the beaten eggs. Stir until evenly mixed. Add the chorizo mixture and potatoes to the bowl and stir gently. Return the entire mixture back to the sauté pan.
7. Preheat the oven to 325°F. Place the sauté pan on the center rack in the preheated oven and bake the egg dish for 15 minutes. **After 15 minutes, insert a cooking thermometer into the center of the egg dish. Continue baking until the internal temperature reaches 160°F.**
8. Remove from the oven and let the egg dish (tortilla) rest in the pan for 10 minutes before inverting it. Using a large clean plate as an aid, flip the tortilla over and slide it out onto a large cutting board. Slice the tortilla into wedges and arrange on a serving dish.

Additional Food Safety Notes Related To This Recipe

- When buying eggs in the grocery store, be sure that there are no broken or cracked shells.
- Always store eggs in their original container on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Clean up any egg spills immediately and sanitize the area where they occurred in your refrigerator.
- Be sure to read the expiration date found on the cheese, egg, and milk containers before each use. Do not use the product if it is past the expiration date. The expired product should be thrown into the garbage.

Recipe Source

<http://www.foodnetwork.com/recipes/melissa-darabian/spanish-tortilla-recipe/index.html>