

Spanish Omlette

A meaty twist on traditional Spanish omelette with chorizo, potato and mushroom.



Serves - 4



Prep time - 10 mins



Cooking time - 15 mins



Ingredients



100g chorizo



1 onion



4 tbsp olive oil



½ packet of mushrooms



Chopped parsley



400g small potatoes cut in half



5 eggs



Dash of milk



100g strong cheddar

Cookware Kadai, Tripod Skillet and Tripod

Method



- 🔥 On a hob cut and boil the potatoes for 10 mins.
- 🔥 In a Skillet over the Kadai add 2tps of oil and cook the onions and chorizo, for 6 mins.
- 🔥 Then add the chopped mushrooms and cook for a further 4 mins.
- 🔥 While it is cooking mix together, the eggs, milk and cheese.
- 🔥 Once the vegetables are cooked, move them to a Swinging Skillet and add the potatoes.
- 🔥 Add 2 more tablespoons of oil to the Skillet.
- 🔥 Slowly pour the egg mixture over the vegetables evenly.
- 🔥 Cover the Skillet pan with foil and cook for 30 mins checking often to see when the egg is cooked.
- 🔥 Once cooked carefully lift the omelette out of the skillet. Serve and enjoy!



Cookware
Cooking bowl
& Tripod



For more tasty recipes visit www.kadai.co.uk