

Spanish Omelette

Ingredients provided

200g potato
1 onion - finely chopped
2-3 eggs

You'll need to add

a knob of butter
red pepper, or any other veg you fancy!
chopped chives - optional

Directions

- Wash, peel and chop the potato, onion and pepper into very small chunks, being careful not to chop your fingers!
- Heat the butter in a frying pan, ask your grown up if you need help - this bit does get hot.
- Add the onions and pepper and fry gently.
- Add the potato to a pan of boiling water and boil for about 5-8 minutes or until they're soft - ask your grown up to check if you're not sure.
- Break the eggs into a jug and beat with a whisk or fork.
- Add a pinch of salt and pepper if you like. If you are using chives then using a pair of scissors, cut them into your egg mix.
- Add some more butter to the frying pan and add your potatoes.
- Pour over your egg mix.
- Cook for approximately 15 minutes, until golden brown underneath (use a fish slice to lift and check the underside)
- Place the frying pan under the grill for 2 minutes to brown the top - make sure you leave the handle outside of the grill, because it will melt!
- Serve when ready.