

Budget winner

**\$2.20**  
a serve



## Spanish Omelet with Chorizo

- + Replace chorizo with sausage pepperoni, hot salami or bacon if you like.
- + Serve with a green salad.

Serves 4   Preparation: 10 minutes   Cooking: 40 minutes

500g unpeeled Desiree potatoes,  
cut in 1cm pieces  
1 tablespoon vegetable oil  
1 chorizo sausage, finely  
chopped  
1 large red onion, thinly sliced  
6 eggs  
1/2 cup frozen peas, thawed

**1** Add potato to a large saucepan of boiling water; return to the boil and partially cook for 5 minutes. Drain; let dry.  
**2** Meanwhile, heat oil in a 23.5cm (base measurement) frying pan over moderate heat. Add chorizo; cook and stir for 5 minutes or until crisp. Add onion; cook and stir for 3-4 minutes or until onion is soft.  
**3** Stir in potato; reduce heat to low. Cook and stir for 10 minutes or until potato is tender. Whisk eggs with salt and pepper. Pour over potato mixture. Sprinkle with peas. Cook, without stirring, for 10-15 minutes or until mixture is set. Serve cut into wedges.

### WHICH POTATO?

- + **Floury** Coliban, russet, kennebec. Best for baking, mashing and deep-frying. Low in sugar and moisture, high in starch.
- + **Waxy** Desiree, pontiac and bintje. Best for salads. High in sugar and moisture, low in starch.