

Green Tortilla with Smoked Salmon



Serves 2 **Prep 5 mins**

Cooking 30 mins

Easy

Ingredients

300g floury potatoes (Maris Piper), peeled & diced

olive oil

1 onion, finely chopped

150g baby spinach, chopped

4 eggs

100g smoked salmon

2 tbsp crème fraîche

1 lemon, zested and cut into wedges, to serve

1 tbsp chives, finely chopped, to serve

1. Cook the potato in a pan of boiling salted water until just tender; drain well.
2. Heat 1 tbsp of olive oil in a 20cm non-stick frying pan and cook the onion for 10-12 mins or until really soft. Add the spinach and cook for a few mins until wilted (add in batches if needed - it will wilt very quickly)
3. Beat the eggs in a large bowl and season well. Mix in the potatoes, onion and spinach.
4. Wipe the frying pan with a piece of kitchen paper then add 1 tbsp more oil and heat again, Tip the egg mixture and leave over a low-medium heat for 5 mins until the bottom is lightly golden and the top is starting to set. Slide the tortilla onto a plate then flip the uncooked side back into the pan. Cook for another 5 mins or until the bottom is set. Cut into wedges then top with the salmon, crème fraîche, lemon zest and chives, grind over some black pepper and serve with the lemon wedges.