

Sweet Potato Tortilla



Serves 2 Prep 15 mins Cooking 15 mins Easy

Ingredients

1 sweet potato
olive oil
4 eggs
1 small handful freshly chopped parsley
75g feta, crumbled
salad leaves, to serve

1. Peel the sweet potato, cut it into small cubes and cook in simmering water for 4 minutes. Drain.
2. Heat a little oil in a frying pan and add the sweet potato. Fry for 2 minutes and season. Beat the eggs and season, then stir in the parsley.
3. Pour the eggs over the sweet potato and then crumble over the feta. Cook for 3 minutes or until the base sets, then flash the top under a grill until it sets. Serve in quarters with salad leaves.