

Sweet Potato, Spinach & Feta Tortilla



Serves 3 **Prep 5 mins** **Cooking 20 mins** **Easy**

Ingredients

3 sweet potatoes
2 tbsp olive oil
100g baby spinach
6 large eggs
100g feta, crumbled

1. Pierce the potatoes a few times on each side. Microwave on high for 5-8 mins until soft, then set aside to cool a little.
2. Heat the oil in a 20cm ovenproof frying pan and wilt the spinach for a minute or two (you might have to do this in batches). Cut each potato in half lengthways and use a spoon to scoop out the flesh, keeping it in big chunks. Whisk the eggs.
3. Add the sweet potato to the pan and stir to combine with the spinach – don't break it up too much. Pour in the egg and swirl around so it fills any gaps in the pan. Scatter over the feta and cook for 4-5 mins over a low heat until the bottom and sides are set.
4. Place under the grill for 1-2 mins to cook the top – poke a knife into the centre to ensure it is cooked through. Cool before slicing into wedges. Will keep chilled for up to a day.