



Spanish Omelette with Chorizo & Shallot

Ingredients

Spanish Omelette

4 small waxy potatoes, scrubbed and cut into chunks
6 large free-range eggs
2 x 60 g chorizo sausages, cut into 1cm
2 shallots, peeled and very finely sliced
1 lemon, juice of
extra virgin olive oil
1 bunch fresh flat-leaf parsley leaves picked

Method

Preheat your grill nice and hot. Put the potatoes into a saucepan of boiling salted water and simmer them until cooked, then drain in a colander and leave them to steam dry.

Beat the eggs with a fork in a large mixing bowl, season well with salt and pepper, and put to one side.

Heat a 20cm non-stick, ovenproof frying pan. Add the chorizo slices and the potato chunks. The chorizo will start to sizzle, releasing all its tasty oils and spices. After a couple of minutes, when everything's lightly golden and crisp, remove from the pan and put to one side.

Pour the beaten eggs in the pan, adding the potatoes and chorizo and spreading everything out evenly. Place the whole pan under the grill until the omelette is golden brown on top and just cooked through in the middle.

Put the shallots into a bowl with the lemon juice, some salt and pepper and a lug of extra virgin olive oil. Toss and then mix in the parsley leaves. Serve a little on top of the omelette and tuck in.