

Spanish Omelette

Ingredients:

1. 1/4 kg potatoes
2. 6 eggs 1dl oil
3. 1 onion
4. Gold Sun Olive Oil

Methods:

* Peel the potatoes, wash them thoroughly and cut them into thin slices.

* Chop the onion. Heat Gold Sun Pure Olive Oil in a frying pan and then add the onion.

* Sautee the onion until it is brown and then add the potatoes and a little salt. Stir the contents until the potatoes are done.

* Beat the eggs; add a pinch of salt and then the potatoes. Mix well.

* Turn the heat up under the frying pan and add the egg and potato mixture.

* Brown on one side and then turn the omelette over to brown it on the other side.

