

Potato omelette

Potato omelette is a traditional Spanish food made of potatoes, eggs and olive oil, although we can also add onions and ali-oli sauce.

Ingredients

- 1 kg potatoes
- 8 eggs
- 0,5 liter of olive oil
- For the ali-oli sauce: 1 bottle of mayonnaise sauce about 500 ml. + 1 bulb of garlic + parsley

Directions

1. Peel the potatoes and cut them into thin slices
2. Put salt on them.
3. Heat the oil in a frying pan
4. Put the potatoes into the oil and fry them
5. Separate the potatoes and the oil. Keep the olive oil for later.
6. Beat the eggs and mix them with the potatoes
7. Put this mixture in the frying pan with the oil you kept. Brown it on both sides
8. **For ali-oli sauce:** Peel 2 or 3 cloves of garlic and cut them in small pieces and mix them with salt and parsley. Crush it and mix with the mayonnaise sauce.



