



SPANISH OMELETTE WITH CHORIZO

Ingredients (For 4 people)

- 6 eggs
- Salt and pepper
- 1dl milk
- Colza oil
- ½ finely chopped onion
- 12 new potatoes, sliced and parboiled in water
- Spicy chorizo
- 10 chopped button mushrooms
- 8 cherry tomatoes
- 3 stewed peppers
- 1 handful of toasted pine nuts
- Cressonnette

Preparation:

Crack 6 eggs into a bowl and season with salt and pepper. Whisk the mixture, gradually incorporating the milk.

Heat a drop of colza oil in a frying pan and sauté the onion. Incorporate the potatoes, spicy chorizo and mushrooms. Sauté this mixture for a few instants.

Add the tomatoes and stewed peppers.

After cooking for a few minutes, incorporate the pine nuts and cressonnette.

To finish, pour the egg mixture into the pan and bake 20 minutes at 180° C.