



Spanish Potato Tortilla with Olive Tapenade

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 6 eggs
- 3 large potatoes peeled and cut into ¼ inch slices
- 1 ½ onions, sliced in rounds
- 1 red or orange bell pepper, thinly sliced
- 1 cup baby spinach, roughly chopped
- 1-2 tablespoons O&V **Parmesan Dipper** *
- Pepper & Salt to taste
- 6 tablespoons O&V [Roasted Garlic grapeseed oil](#) *

Easy Olive Tapenade (See Chef Tip)

- ½ cup O&V [Chopped Olives](#) *
- 2-3 pieces of O&V [Pomodoro Sundried Tomatoes](#) *
- 1 tablespoon capers
- 1 clove garlic
- 3 tablespoons O&V [Unflavored EVOO](#) *

Preparation

Heat a generous amount of oil (2 tablespoons) in a pan and heat on medium high. Add the onions and cook stirring until onions are translucent (about 6-8 minutes)

Add the peppers and continue cooking till onions start to brown. Stir in spinach, cook for 2 minutes. Remove the mixture to a paper towel lined plate.

Return the pan to the heat, add 2 additional tablespoons of oil and the potatoes. Sprinkle with Parmesan dipper, salt and pepper and cook for 5 minutes occasionally stirring gently until potatoes start to show some color. Take off the heat and let sit for 5 minutes to cool slightly.

In a large bowl beat the eggs. Season with a generous amount of salt (one teaspoon or more to taste). Add potatoes and onion mixture to beaten egg and press the potatoes down so that they are completely covered with the egg mixture. Let stand for 5 minutes.

Heat oven to 350°F. Line an 11x7 or a 9x9 baking dish with parchment paper. Pour potato-egg mixture into baking dish and bake 15-20 minutes or until set and a toothpick inserted in the center comes out clean.

Turn the oven up to broil and let the top of the tortilla brown slightly for about 3-5 minutes.

Remove and cool on a wire rack to room temperature.

Make the tapenade by placing the sundried tomatoes, garlic, capers and 3 tablespoons of oil into a food processor. Pulse till everything is finely chopped. Add to the chopped olives. Season with pepper as needed.

Cut tortilla into small squares of 1 ½" x 1 ½" and insert toothpicks. Serve with homemade tapenade.

Makes 20-24 pieces

Active time 20 minutes Total Time: 45 minutes

Chef Note

I love this semi homemade tapenade, but feel free to use a prepared **Olive Bruschetta** or [Olive Tapenade](#) instead

Notes

* The [Roasted Garlic Oil](#) adds a wonderful garlicky flavor and the savory flavor to the potatoes, as does the Parmesan Dipper. Feel free to use another high quality EVOO and your favorite mild spice blend.

The olive tapenade is easy to make using the [Chopped Olives](#) and [Sundried Tomatoes](#), but feel free to use any high quality store bought [olive tapenade](#)

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Snacks & Sides, Appetizers, Vegetarian, Vegan, Gluten Free, Easy Entertaining, Chopped Olives, Sundried Tomatoes, Olive Tapenade, Roasted Garlic Oil, Parmesan Dipper, Formaggio Dipper, Spanish Tapas, Spanish Potato Tortilla,

