

西班牙蛋煎薯餅

SPANISH POTATO EGG TORTILLA

*By Carmina Sanchez*

1. 煙肉 5 片, 拖水, 切粒,
  2. 洋蔥 2 個, 切片
  2. 薯仔 3 個去皮, 切粒, 煎熟,
  3. 雞蛋 5-6 只, 打散加入適量鹽.
  4. 混合雞蛋和薯仔成混合料.
  5. 燒熱平底鑊, 落油, 爆香煙肉, 洋蔥, 再加入雞蛋, 薯仔粒混合料, 煎熟, 切件供食.
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1. Bacon 5 slices, chopped, Onion slices.
  2. Cut potatoes into small cubes, fry until cooked. Add in onion and bacon
  3. Beat 5-6 eggs, seasoned with salt. add to above mixture
  4. Heat frying pan, add oil, fry mixture until cooked.
  5. Cut and serve.