



Spanish Chorizo & Egg Tortilla

with Pepper Relish & Aioli



30-40min



2 Servings

Egg-and-potato omelets are popular around the clock in Spain and we have a secret for getting them on the table in record time: potato chips! They fold into the eggs along with spicy pork chorizo and cook to tender golden brown. Smoky red pepper relish and garlic aioli are the ideal condiments, while an arugula salad with shaved Parmesan brings a peppery freshness to this plato principale.

What we send

- 1 yellow onion
- 4 oz roasted red peppers
- garlic
- 2 oz mayonnaise ^{3,6}
- ¼ oz smoked paprika
- 1 oz sherry vinegar ¹⁷
- ½ lb pkg chorizo sausage
- 2 bags Lay's potato chips
- ¾ oz Parmesan ⁷
- 3 oz arugula
- 1 lemon

What you need

- 5 large eggs ³
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- microplane or grater
- small (8-inch) nonstick skillet
- medium (10-inch) nonstick skillet

Allergens

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1180kcal, Fat 92g, Carbs 42g, Protein 47g



1. Prep ingredients

Thinly slice **onion**. Cut **peppers** into ¼-inch wide strips. In a medium bowl, whisk together **5 large eggs**, **¼ teaspoon salt**, and **a couple grinds of pepper**.

Finely grate **1 medium garlic clove** into a small bowl. Whisk in **mayonnaise** and **1 teaspoon water**. Gradually whisk in **1½ tablespoons oil**. Season to taste with **salt** and **pepper**; set aside.



4. Begin tortilla

Add **remaining onions** to skillet. Continue cooking, stirring occasionally, until **chorizo** and **onions** are browned, another 6–8 minutes. Transfer to bowl with **eggs**. Gently fold **potato chips** into **egg mixture** until well coated.

In reserved small skillet, heat **1 tablespoon oil** over medium. Add **egg mixture**; cook, stirring and folding with a spatula, for 10 seconds.



2. Cook relish

In a small nonstick skillet, heat **2 tablespoons oil** over medium. Add **half of the onions** and **a pinch of salt**. Cook, stirring frequently, until onions soften and start to brown, 4–5 minutes. Add **1½ teaspoons smoked paprika**; cook until aromatic, about 1 minute. Add **peppers**, **vinegar**, **1 tablespoon sugar**, and **2 tablespoons water**; cook until thickened and syrupy, 3–5 minutes.



5. Flip tortilla

Even out top of **tortilla** with a spatula. Cook, shaking pan occasionally, until tortilla is mostly set but still wet on top, 2–3 minutes. Place a flat lid over tortilla. Carefully invert entire tortilla so that it's resting on top of lid. Slide tortilla back into skillet so that the cooked side is now facing up. Tuck edges of tortilla into skillet to create even disk shape.



3. Cook chorizo

Season **relish** to taste with **salt** and **pepper**; transfer to a bowl and set aside. Wash skillet and reserve.

Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high; add **chorizo**. Cook, breaking up meat with a wooden spoon, until crumbly and fat has begun to render, 1–2 minutes.



6. Finish & serve

Cook **tortilla** until golden brown on second side and just cooked through, 2–3 minutes more. Slide tortilla onto a cutting board.

Shave **Parmesan** with a vegetable peeler. In a large bowl, toss **arugula** and **Parmesan** with **1 teaspoon lemon juice**, **2 teaspoons oil**, and **a pinch of salt and pepper**. Cut **tortilla** into wedges. Serve with **aioli**, **relish**, and **salad**. Enjoy!