



Spanish Omelette

Ingredient	10 Portions	50 Portions	100 Portions
Left-over cooked vegetables	300g	1.5kg	3kg
Eggs (Beaten)	3	12	24
Salt and Pepper	To taste	To taste	To taste
Mixed Herbs	pinch	1 tbsp	2 tbsp
Cooked Potatoes (either new or just boiled)			
Milk	20ml	100ml	200 ml

Key Points

If you are only making a small batch of this recipe you could use muffin trays to make single portions.

Method

1. Generously arrange the cooked vegetables and potatoes in a ceramic baking dish
2. Beat the eggs in a mixing bowl, add the milk and season with salt and pepper
3. Add mixed herbs and mix well
4. Pour the egg mix over the vegetables
5. Cook in a pre-heated oven at 170°C for 15–20 minutes, until cooked through, and golden on the top
6. Allow to stand for 5 minutes before serving with fresh salad

Allergens Milk, Eggs