



Great for  
breakfast or light  
dinner

## Mushroom & Chorizo Spanish Omelette

Serves 6

**500g desiree potatoes,  
cut into 2.5cm pieces**  
**1 brown onion, halved, thinly sliced**  
**2 tbs olive oil**  
**400g button mushrooms, sliced**  
**2 chorizo sausages, roughly chopped**  
**100g roasted capsicum, chopped**  
**8 eggs, lightly whisked**  
**75g ricotta**

1. Place potatoes in a large shallow microwave-safe dish. Cover with damp paper towel and microwave on High/100% for 4-5 minutes until tender. Drain. Set aside. Place onions on a microwave-safe plate, cover and microwave on High/100% for 2 minutes until softened.

2. Heat 1 tbs of the oil in a deep 24cm (base) frying pan over high heat. Add mushrooms and cook 4 minutes. Remove to a plate. Add remaining oil, chorizo and potatoes and cook 5 minutes until light golden. Return the mushrooms to the pan, add onions and capsicum and stir to combine.
3. Reduce heat to medium-low and pour over the eggs. Crumble over the ricotta. Cover and cook 8-10 minutes until almost set.
4. Preheat grill on medium-high. Place the pan under the grill and cook for 4 minutes until firm. Season with pepper, cut into wedges and serve.