



Potato and Pepper Torta

Ingredients

1 tablespoon olive oil, plus more for serving
1 pound Yukon gold potatoes, peeled and sliced inch thick
1/2 red bell pepper (ribs and seeds removed), thinly sliced
1/2 yellow bell pepper (ribs and seeds removed), thinly sliced
1 medium onion, halved and thinly sliced
Coarse salt and ground pepper
8 large eggs
1/4 cup chopped fresh parsley, plus more for garnish
1/2 teaspoon hot sauce

Preparation

Preheat oven to 375 degrees. In a medium ovenproof nonstick skillet, heat oil over medium. Add potatoes, bell pepper, and onion; season with salt and pepper (skillet will be very full). Cover, and cook, stirring occasionally, until potatoes are crisp-tender, 14 to 16 minutes. Uncover, and cook off excess liquid, 1 to 2 minutes.

In a bowl, whisk together eggs, parsley, hot sauce, 1/2 teaspoon salt, and teaspoon pepper. Pour egg mixture over vegetables in skillet, and stir to distribute evenly. With the back of a spatula, press down on vegetables so they lay flat and are submerged.

Bake until eggs are set, 12 to 16 minutes.

To unmold, run a rubber spatula around edge of skillet to release torta; invert onto a serving plate. Drizzle torta with oil; garnish with parsley.

Serves: 4

Serving Size: 1/4 Recipe/skillet

Nutrition Facts (per serving)

Calories	290
Fat (g)	14
Saturated Fat (g)	4
Cholesterol (mg)	423
Sodium (mg)	204
Carbohydrate (g)	27
Fiber (g)	3
Protein (g)	16
Calcium (mg)	83

