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## Spanish Tortilla with Aioli

SERVES 6

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*This dish can be served warm or at room temperature alongside olives and pickles as an appetizer or served with a salad as a light entree. Serve with Aioli.*

**1½ pounds Yukon Gold potatoes, peeled, quartered lengthwise, and sliced ½ inch thick**

**1 small onion, halved and sliced thin**

**6 tablespoons plus 1 teaspoon extra-virgin olive oil**

**Salt and pepper**

**8 large eggs**

**1.** Toss potatoes and onion with ¼ cup oil, ½ teaspoon salt, and ¼ teaspoon pepper in large bowl. Heat 2 tablespoons oil in 10-inch nonstick skillet over medium-high heat until shimmering. Add potato mixture to skillet, reduce heat to medium-low; set bowl aside without washing. Cover potatoes and cook, stirring every 5 minutes, until tender, about 25 minutes.

**2.** Beat eggs and ½ teaspoon salt together with fork in reserved bowl until thoroughly combined and mixture is pure yellow; do not overbeat. Gently fold in potato mixture, making sure to scrape all of potato mixture out of skillet.

**3.** Heat remaining 1 teaspoon oil in now-empty skillet over medium-high heat until just smoking. Add egg mixture and cook, shaking skillet and folding mixture constantly for 15 seconds. Smooth top of mixture, reduce heat to medium, cover, and cook, gently shaking skillet every 30 seconds, until bottom is golden brown and top is lightly set, about 2 minutes.

**4.** Off heat, run heat-resistant rubber spatula around edge of skillet and shake skillet gently to loosen tortilla; it should slide freely in skillet. Slide tortilla onto large plate, then invert onto second large plate and slide back into skillet browned side up. Tuck edges of tortilla into skillet with rubber spatula. Continue to cook over medium heat, gently shaking skillet every 30 seconds, until second side is golden brown, about 2 minutes. Slide tortilla onto cutting board and let cool slightly. Slice and serve hot, warm, or at room temperature.

## AIOLI

Makes ¼ cups

*Aioli can be refrigerated for up to 4 days.*

**2 large egg yolks**

**2 teaspoons Dijon mustard**

**2 teaspoons lemon juice**

**1 garlic clove, minced**

**¾ cup vegetable oil**

**1 tablespoon water**

**½ teaspoon salt**

**¼ teaspoon pepper**

**¼ cup extra-virgin olive oil**

Process egg yolks, mustard, lemon juice, and garlic in food processor until combined, about 10 seconds. With processor running, slowly drizzle in vegetable oil, about 1 minute. Transfer mixture to medium bowl and whisk in water, salt, and pepper. Whisking constantly, slowly drizzle in olive oil until emulsified. Whisk in salt and pepper.

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