



# Spanish Tortilla Bites with Winter Greens and Garlic

18 Servings • 1 Serving = 2 Tortilla Bites

## INGREDIENTS

- 1 ½ cups extra virgin olive oil plus 1 Tablespoons, divided
- 4 large cloves garlic, minced, divided
- 6 packed cups winter greens (such as mustard greens and sorrel), destemmed, cut into ¼ inch thick ribbons
- 2 pounds Yukon gold potatoes, peeled and sliced into ¼" rounds
- 1 medium yellow onion, diced
- 1 ¼ teaspoon Kosher salt
- Fresh ground black pepper, to taste
- 10 large eggs
- ½ cup avocado
- 1 teaspoon smoked paprika
- 1 teaspoon Tabasco

## DIRECTIONS

1. Heat 1 Tablespoon oil in a 12 to 14" non-stick skillet over medium heat. Add the 3 cloves of garlic and cook, stirring, until fragrant, about 1 minute. Add the greens and cook, tossing occasionally, until wilted and softened, about 5 minutes. Transfer to a large bowl and set aside.
2. Wipe out the skillet and heat the remaining oil over medium heat until the oil sizzles gently. Add half the potatoes and half of the onion to the pan. Cook, stirring occasionally, until the potatoes are soft but not browned, about 15 to 20 minutes. Remove potato mixture with a slotted spoon and transfer to the bowl with the greens. Repeat with remaining potato mixture, reserving oil.
3. Season the mixture with 1 teaspoon salt and pepper. Add the eggs and stir carefully to combine, keeping the potatoes intact.
4. In the same skillet over medium-high heat, add 2 Tablespoons of the reserved oil and swirl to coat. When the pan is hot, add mixture and reduce the heat to low. Give it a shake and gently agitate the eggs in the middle of the pan with a spatula. As the tortilla sets, occasionally shake the pan and run the spatula along the rim to keep the tortilla from sticking. Cook until the eggs are almost set, 25 to 35 minutes.
5. In a blender add avocado, paprika, Tabasco, remaining garlic, and remaining salt. Refrigerate until ready to use.
6. When you can easily lift the side of the tortilla up with the spatula and see underneath, it is ready to flip. Place a plate, platter, or inverted or rimless baking sheet larger than the skillet on top of the tortilla in the skillet, then flip the skillet over so the tortilla transfers onto the plate. Slide the tortilla back into the skillet and add any runny egg that was left on the plate. Continue to cook until tortilla is light golden on the underside, pushing the edges under to give it a nice round shape, 5 to 7 minutes more.
7. Flip tortilla onto a wire rack to cool.
8. To serve, thinly slice around the perimeter to square off the sides. Cut the tortilla in 6 equal rows lengthwise and widthwise to make 36 bites.
9. Serve tortilla with a drizzle of avocado aioli.

## Nutrition Facts

18 servings per container

Serving size 2 cups

Amount per serving

**Calories 170**

% Daily Value\*

Total Fat 12g 19%

Saturated Fat 3g 19%

Trans Fat 0g

Cholesterol 95mg 32%

Sodium 240mg 10%

Total Carbohydrate 12g 4%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mg 0%

Calcium 64mg 4%

Iron 1mg 6%

Potassium 263mg 6%

\*The % Daily Value tells you how much a nutrient in a serving of food compares to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe developed by the San Antonio Botanical Garden

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