











SPANISH OMELETTE

Ingredients		Tools	
 EGGS	 POTATOES	 FRYING PAN	 PEELER
 ONION	 OIL  SALT	 DISH	 KNIFE  FORK

PREPARATION

 1.- PEEL THE POTATOES	 2.- CHOP THE POTATOES AND ONION.	 3.- FRY THE INGREDIENTS AND STIR THEM
 4.- BREAK THE EGGS AND THROW THEM IN A BOWL	 5.- ADD A PINCH OF SALT AND BEAT THEM WITH A FORK	 6.- POUR THE EGGS ON THE FRIED POTATOES.
 7.- TURN IT UP SIDE DOWN	 8.- WOULD YOU LIKE TO TASTE IT? ENJOY YOUR MEAL!!	 DELICIOUS !!!!