Spanish Omelette

Ingredients:

mandatory	*optional*
1 bag potatoes 8 eggs 2 onions	1-2 peppers

- [x] VEGETARIAN
- [ ] VEGAN
- [ ]
- [x] GLUTEN FREE
- [x] LACTOSE FREE
- [x] NUTS FREE
- [x] SOY FREE

How to prepare:

Wash potatoes and cut into slices. Chop onions into rings (and peppers into cubes). Heat 1-2 tbl. spoons of oil in a big frying pan. Add potatoes and fry on low heat. Regularly stir and flip the slices. After ca. 15 Mins add onions (and after some more 5-10 mins the peppers).
Beat up eggs in a jug with a fork and spice with 1 tea sp. salt and ground pepper. When potatoes are soft, pour egg mixture over the potatoes. Cover frying pan with a lid and let simmer for ca. 15 mins until egg mixture is set. Make sure heat is low enough so the bottom doesn't burn.

Notes:

The original omelette would be flipped. If you dare, slide the whole thing onto the lid after ca. 10-15 mins and then invert it into the pan. Let fry for another 5 mins.