

Tortilla Española

INGREDIENTS

- 10 Farm Fresh Eggs
- 2 Medium Potatoes
- 1 Onion
- 3 TBS Omghee
- 1 Package 5280Meat Bacon
- 1 TBS Flavor God Everything Spicy Seasoning
- Sea Salt and Pepper

1. Cut bacon into small pieces and cook in 1TBS ghee.
2. Thinly slice potatoes and chop the onion, add to skillet with another 1TBS ghee. Begin to brown the potatoes and onion, but do not over cook.
3. Meanwhile, whisk 10 eggs, sea salt, black pepper in large bowl.
4. Once potatoes have browned, combine in bowl with eggs and mix well.
5. Melt another 1TBS ghee in skillet and add egg and potatoes to skillet.
6. Cook on low until sides begin to bake and peel away from skillet.
7. Finish off in oven at 375°F for about 5-7 minutes until firm in the middle.
8. Serve garnished with jalapenos and seasoning!