

Tortilla Espana with Mexican Chorizo and Paprika Allioli

The traditional Spanish Tortilla includes Spanish chorizo. I've changed it up here by swapping Mexican Chorizo, which liquifies into a gooey, oily flavorful base, perfect for sauteeing the onions and flavoring the potatoes and eggs. The result is absolutely yummy. To make preparation easier to handle, we bake the tortilla in the oven rather than cooking on a burner and flipping. This will insure uniform heat throughout the dish. This is a great party dish perfect for Tapas or anytime. It can be served hot or made ahead and served at room temp. The Allioli sauce is optional, but once i tasted it, now I cannot do without!

1 large onion, diced
12 oz. Mexican chorizo
4 large Yukon Gold potatoes
14 large eggs
2 Tbs chicken stock
½ tsp salt
freshly ground black pepper

Paprika Allioli Sauce

1 ½ tsp tomato paste
2 Tbs hot water (120° to 130°F)
1 cup mayonnaise
2 Tbs lemon juice, freshly squeezed
2 large garlic cloves, minced
3 Tbs olive oil
1 tsp paprika
pinch cayenne pepper

- 1 Peel and boil potatoes on med-high heat until fork tender.
- 2 While potatoes are cooking, squeeze the chorizo out of its plastic casing into a skillet. Add diced onion and cook until soft and translucent. Set aside
- 3 In separate bowl, whisk together eggs, chicken stock, salt and pepper. Oil a 9 x 13 baking pan with olive oil and set aside.
- 4 Once the potatoes are tender, drain and dice into 1/2" cubes and place in the baking pan. Add chorizo mixture. Pour egg mixture over and stir to combine. Place in 350° oven for 20 minutes or until egg mixture is set when toothpick is inserted in center.
- 5 While tortilla is baking, mix together Allioli ingredients: First combine tomato paste with water to thin it out. Then add in mayo, lemon juice, minced garlic, olive oil, paprika and cayenne pepper. Stir until ingredients are combined. Set aside.
- 6 When tortilla is baked, remove from oven and cut into 1 1/2" squares. Place on a serving tray, insert a toothpick in center of each square and serve with Allioli sauce.

Servings: 24

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Total Time: 45 minutes

Nutrition Facts

Nutrition (per serving): 189 calories, 119 calories from fat, 13.3g total fat, 138.4mg cholesterol, 342.7mg sodium, 296.8mg potassium, 9.8g carbohydrates, <1g fiber, 1.1g sugar, 7.9g protein.

Source

Author: Patricia Rose

Source: Adapted from The New Spanish Table by von Bremzen

