



Le Kitchen dinner party 7th June 2015  
All recipes inspired by "*Dish*" Magazine (love it)

## Sweet Potato and Spinach Tortilla with Feta Yoghurt

### Ingredients

500g sweet potato, peeled  
4 tablespoons olive oil  
1 red onion, finely sliced  
40g spinach leaves, washed and shredded  
5 eggs  
Salt and pepper

### Feta Yoghurt

125g thick Greek yoghurt  
50g feta, crumbed finely  
1 spring onion, finely sliced

### Directions

Preheat the oven to 180oc.

Slice the sweet potato in half lengthwise then again in 3-4mm thick slices. Toss with 1 tablespoon of olive oil. Place on a baking tray lined with a silicone mat and roast for 10 - 15 minutes or until just cooked.

Heat 2 tablespoons of olive oil in a non-stick frypan and saute the onion until caramelised, stirring frequently.

Beat the eggs in a large bowl and season. Mix in the warm sweet potato, onion and spinach and gently toss until combined.

Heat a medium sized heavy based sautepan, add the remaining olive oil. Add the egg mixture to the pan and gently bring the edges into the centre using a spatula, this will help the runny center move to the outside and keep repeating for a couple of

minutes , trying to even off the surface as much as possible. Reduce the heat a little and cover with lid. Cook for a couple of minutes then place in the hot oven until the centre is set, about 5-7 minutes. Rest for a few minutes in the pan before carefully inverting onto a serving plate. Allow to cool completely.

Feta Yoghurt: use a fork to mash the yoghurt, feta together and spring onion season with black pepper.

To serve, cut the tortilla into bite sized pieces. Spoon small spoonfuls of yoghurt on top.