

SPAIN

Lay's Tortilla / Lay's potato omelette



INGREDIENTS:

Lay's Punto de Sal 160gr

6 Eggs

Olive Oil & Salt



PROCEDURE:

1. Whisk the eggs in a bowl and add a pinch of salt.
2. Grab your Lay's and smash them squishing the bag.
3. Add them to the bowl with the whisked eggs and let the mix soak for about 4 minutes.
4. Pour the olive oil to the frying pan and when it is hot pour in the mixture. Wait 2-3 minutes, stirring from time to time.
5. Flip it around and let it cook for another 2 minutes and remove it from the heat.

