

# Tapena

GRAB A FORK



## Roasted Green Bean and Shallot Tortilla

Serves 6-12

### Ingredients

- 15 ounces frozen shredded hash brown potatoes
- 1/2 pound green beans, washed, trimmed and cut into 2" pieces
- 4 large shallots, peeled and thinly sliced crosswise
- 1/4 cup plus 3 tablespoons virgin olive oil
- 2 Tbsp butter
- 1 Tbsp flour
- 4 eggs
- 1/3 cup milk
- 1/4 tsp ground thyme
- 3 cloves garlic, minced

### Directions

In a heavy - bottomed small saucepan, dissolve brown sugar in the red wine on medium-low heat. Stir occasionally. Reduce wine mixture by half, until syrupy.

Heat broiler on High.

Heat oven to 450F.

Put hash browns in a colander and set aside.

Toss green beans and shallots with 3 tablespoons of olive oil to coat and put them into a 9 x 13 pan. Roast green beans until the edges begin to brown (about 12 minutes), remove and allow to cool.

Heat balance of oil and butter in an oven proof 10" skillet on medium – low heat. Add all but 1 cup of the potatoes to the skillet; stir occasionally until thoroughly defrosted and softened, about 3 minutes (control the heat to keep from burning).

Whisk together eggs, milk, thyme and garlic.

Coat the remaining 1 cup of potatoes with flour by tossing together in a dry bowl.

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Add coated potatoes to the skillet and gently mix them into the cooked potatoes. Create a nest with the potatoes in the skillet.

Add the roasted green beans and shallots to the pan and press them into the nest. Pour the egg milk mixture on top and let it sink in.

Cook on medium-low heat for 10 – 20 minutes until the edges set and the underside is golden. Control the stovetop heat to be sure that the potato crust does not burn.

When edges are set, put the skillet with the tortilla into the oven at 450 F until the top is set (about 5 – 10 minutes).

Remove from the oven and allow to cool for 10 minutes.

Run a thin spatula completely around the edges and underneath the tortilla to loosen it from the pan.

Invert it onto a platter and cut with a pizza wheel into your desired serving size.