

Spanish Potatoes and Broken Eggs



- 1 T olive oil
- 1/2 large onion, diced
- 2 cloves garlic, minced
- 2 large Yukon gold potatoes, peeled and sliced into thin rounds
- 3 eggs
- 3-4 slices of Spanish jamón (or cured ham or prosciutto)
- Salt to taste

In a cast iron or large skillet heat the olive oil over medium-high heat. Sauté the onion for 3-5 minutes, toss in the garlic and season with salt. Cook the garlic for 30-45 seconds and then add the potatoes. Cook the potatoes with a touch more salt for 25-30 minutes over medium-high heat, or until cooked through.

Once the potatoes are cooked through, break the eggs directly over the potatoes taking care not to break the yolks. Cook for another 3-5 minutes or until the egg whites are cooked and the yolks remain runny. Remove skillet from the heat and tear the jamón into pieces over the potatoes.

Serve hot directly out of the skillet, breaking the yolks to run over the potatoes.

