

# Potato Tortilla

## Ingredients

- 1 package baby spinach
- 1 large onion, sliced
- 1 large sweet potato, sliced
- 4 large eggs, whisked
- 1 clove garlic, minced
- NOOR Olive oil
- Salt and black pepper to taste

## Instructions (Up to 30-45 Mins)

- In a large skillet or pan, heat a drizzle of NOOR olive oil over medium heat.
- Add the onion, minced garlic and sauté
- Add the spinach to the pan and cook, stir occasionally, until wilted.
- Remove from heat and cool slightly.
- Combine the sautéed spinach mixture, sliced potatoes, whisked eggs, salt, and pepper. Mix well to combine.
- Pour the mixture into a greased baking dish. Bake in a preheated oven, or until the potatoes are tender

## Nutritional Values

- **Calories: 200-300 kcal**
- **Protein: 10-15g**
- **Fat: 10-20g**
- **Carbohydrates: 20-30g**

Nutritional values are estimates and can vary significantly depending on factors such as ingredient brands, portion sizes, and cooking methods.