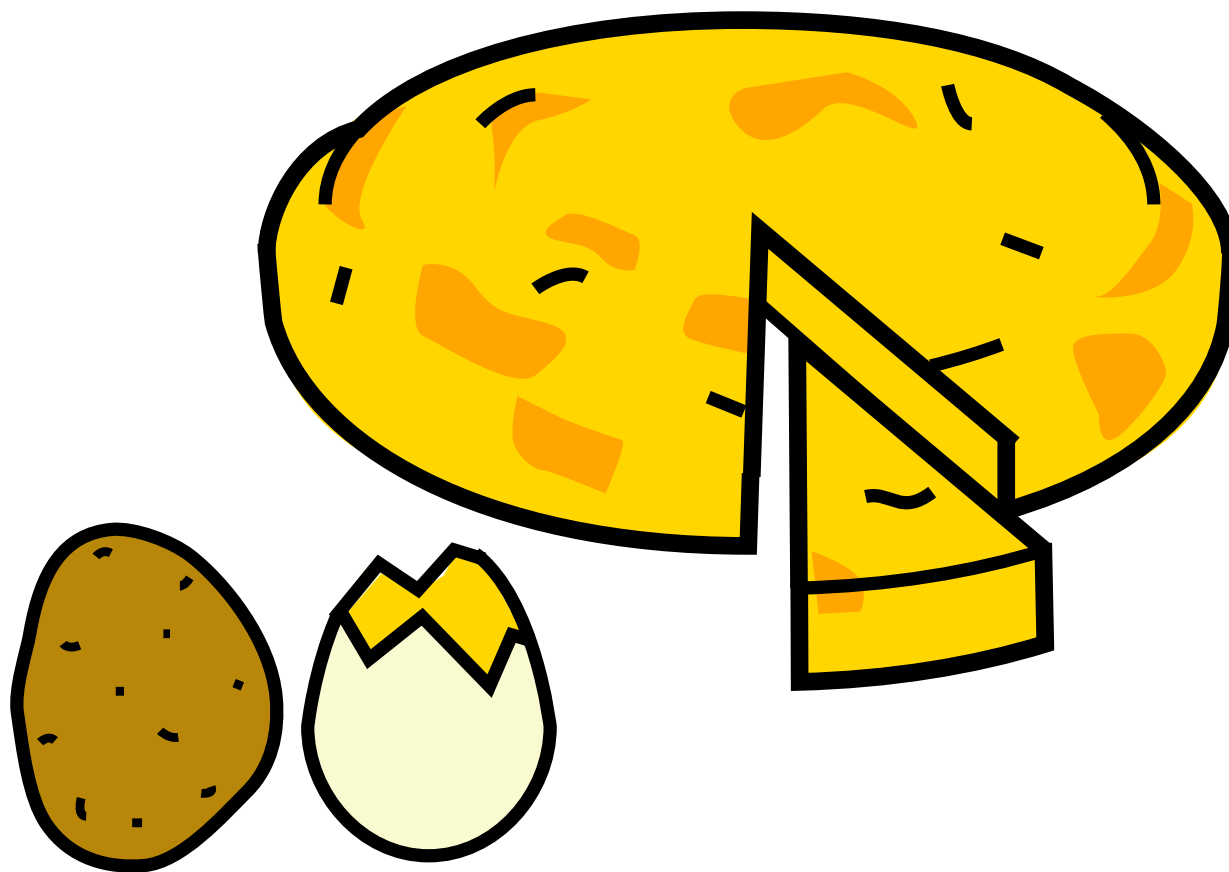


¿Cómo hacer una tortilla de patata?



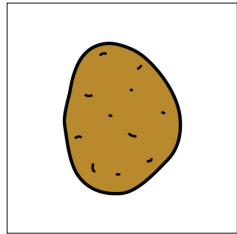
Recetas Arasaac y #Soyvisual

#Soyvisual

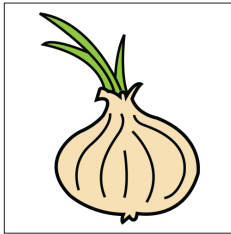
Pictogramas - Procedencia: Arasaac (<http://catedu.es/arasaac/>) Sergio Palao. Licencia: CC (BY-NC-SA).
Ilustraciones - Procedencia: #Soyvisual (<http://www.soyvisual.org>) Fundación Orange. Licencia: CC (BY-NC-SA).
Material creado por Tropical (tropicalestudio.com).

Fundación  orange™

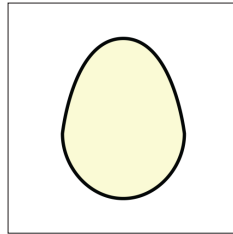
INGREDIENTES TORTILLA DE PATATA



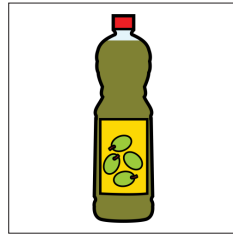
PATATAS



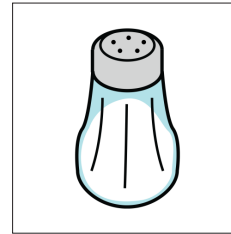
CEBOLLA



HUEVOS

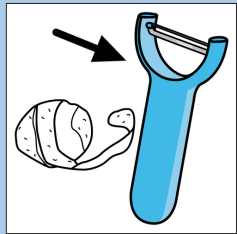


ACEITE DE OLIVA

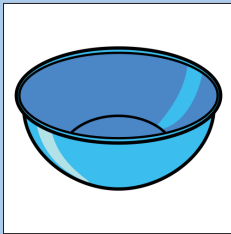


SAL

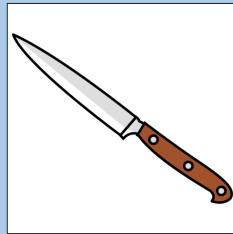
UTENSILIOS



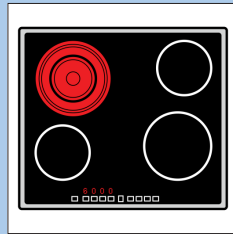
PELADOR



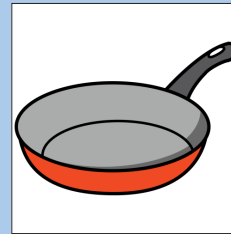
BOL



CUCHILLO



VITROCERÁMICA



SARTÉN

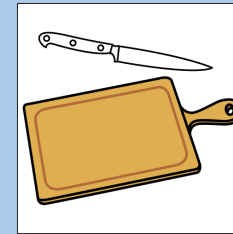
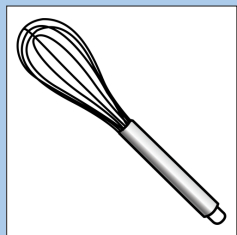
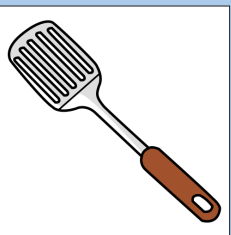


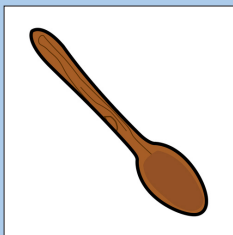
TABLA
DE COCINA



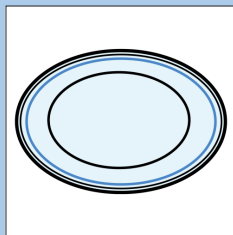
BATIDOR
METÁLICO



RASERA

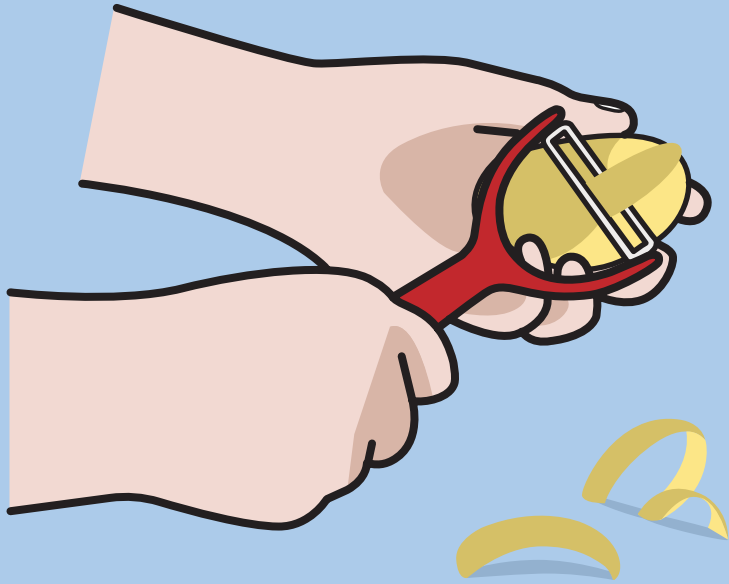


CUCHARA
DE MADERA

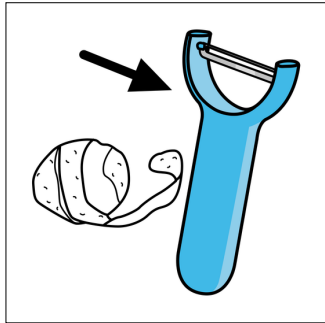
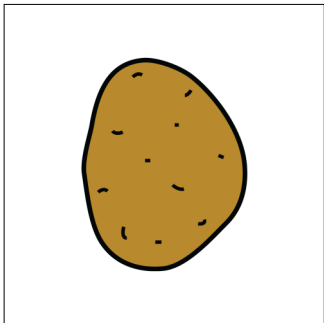


PLATO

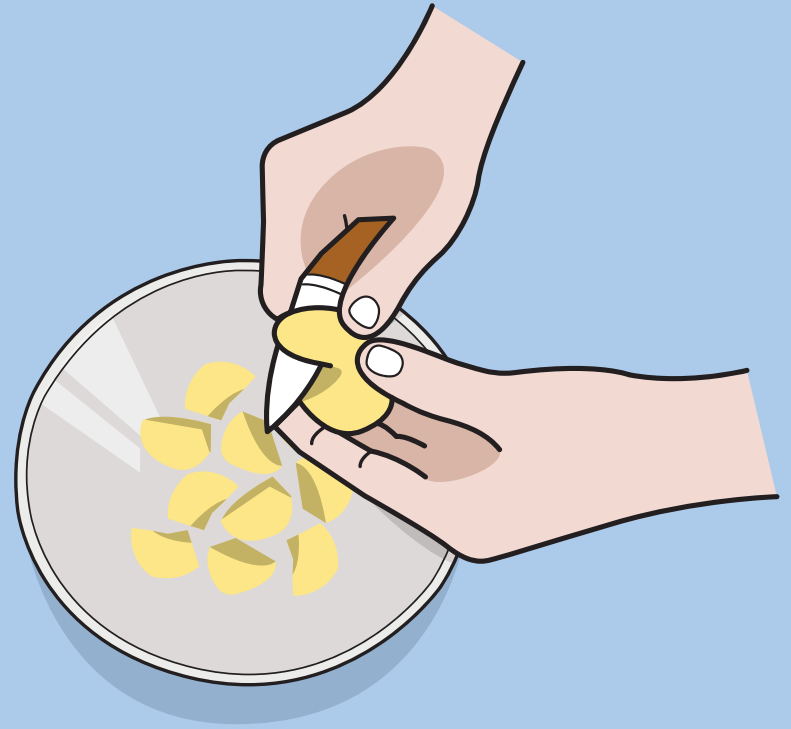
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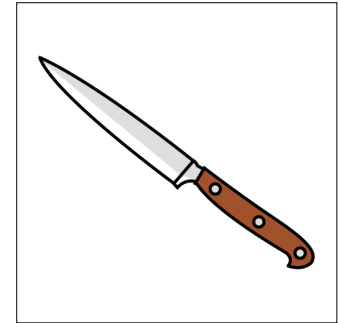
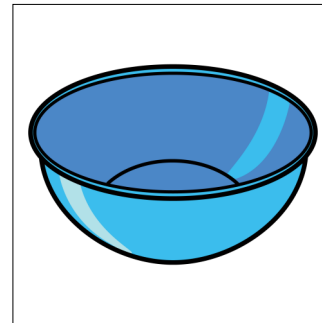
PELAMOS 3 PATATAS DE 600 gr.



2



CORTAMOS EN PEQUEÑOS TROZOS



3

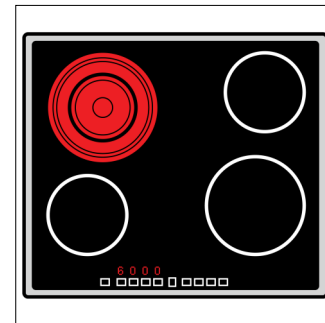
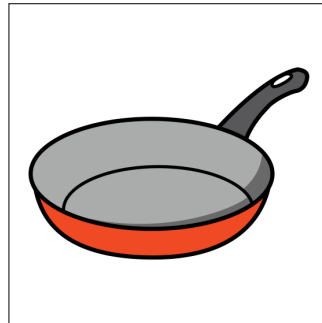


PONEMOS UNA SARTÉN AL FUEGO Y ECHAMOS BASTANTE ACEITE

4



CON EL ACEITE MUY CALIENTE, ECHAMOS LAS PATATAS A LA SARTÉN

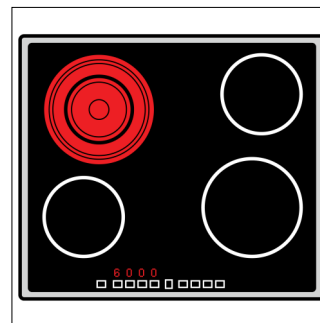


5



20 min.

DEJAMOS QUE SE FRÍAN DURANTE APROXIMADAMENTE 20 MINUTOS A FUEGO BAJO



6



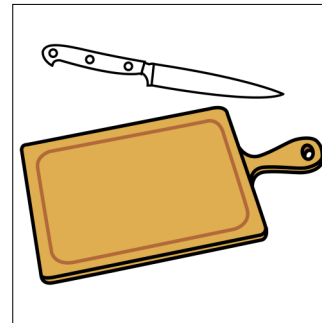
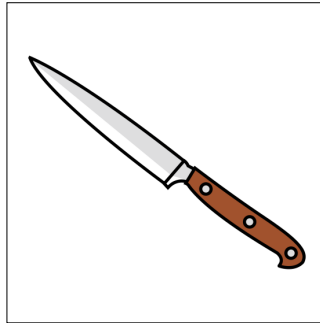
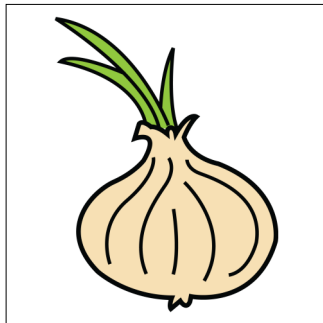
CORTAMOS UNA CEBOLLA EN JULIANA

7

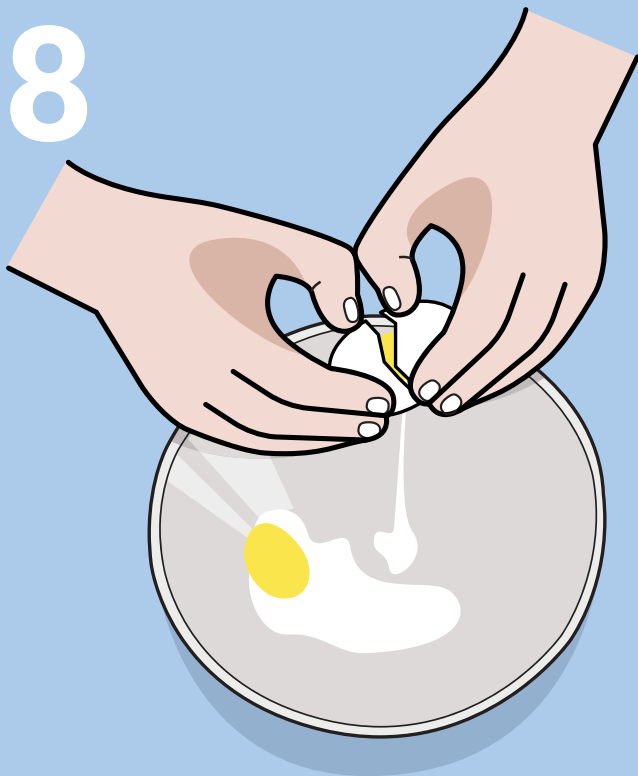


5 min.

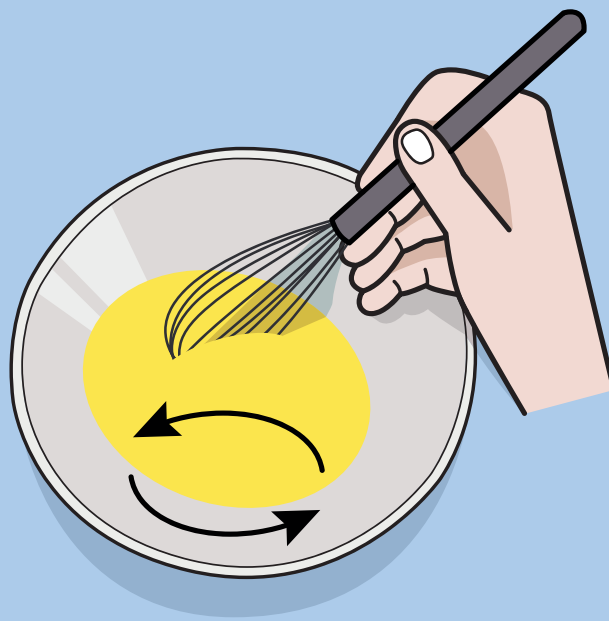
ECHAMOS LA CEBOLLA AL ACEITE JUNTO A LA PATATA



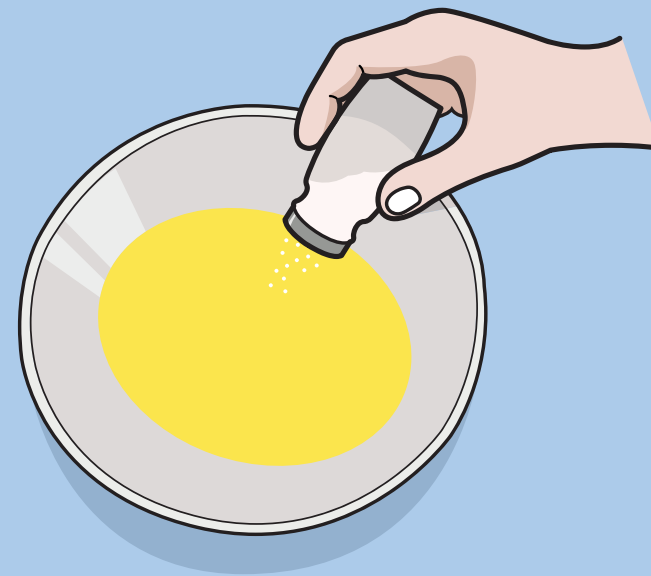
8



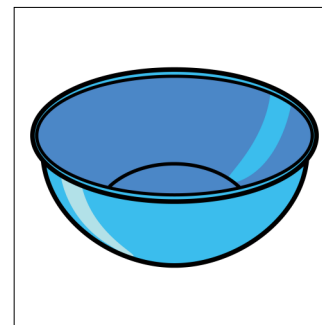
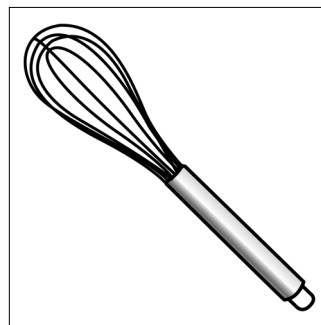
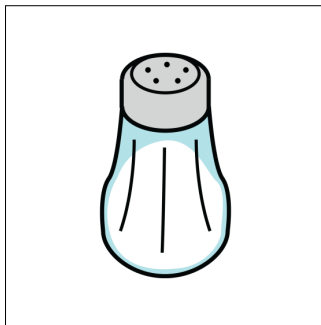
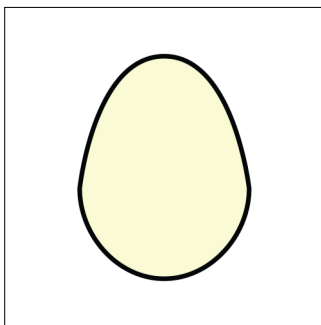
9



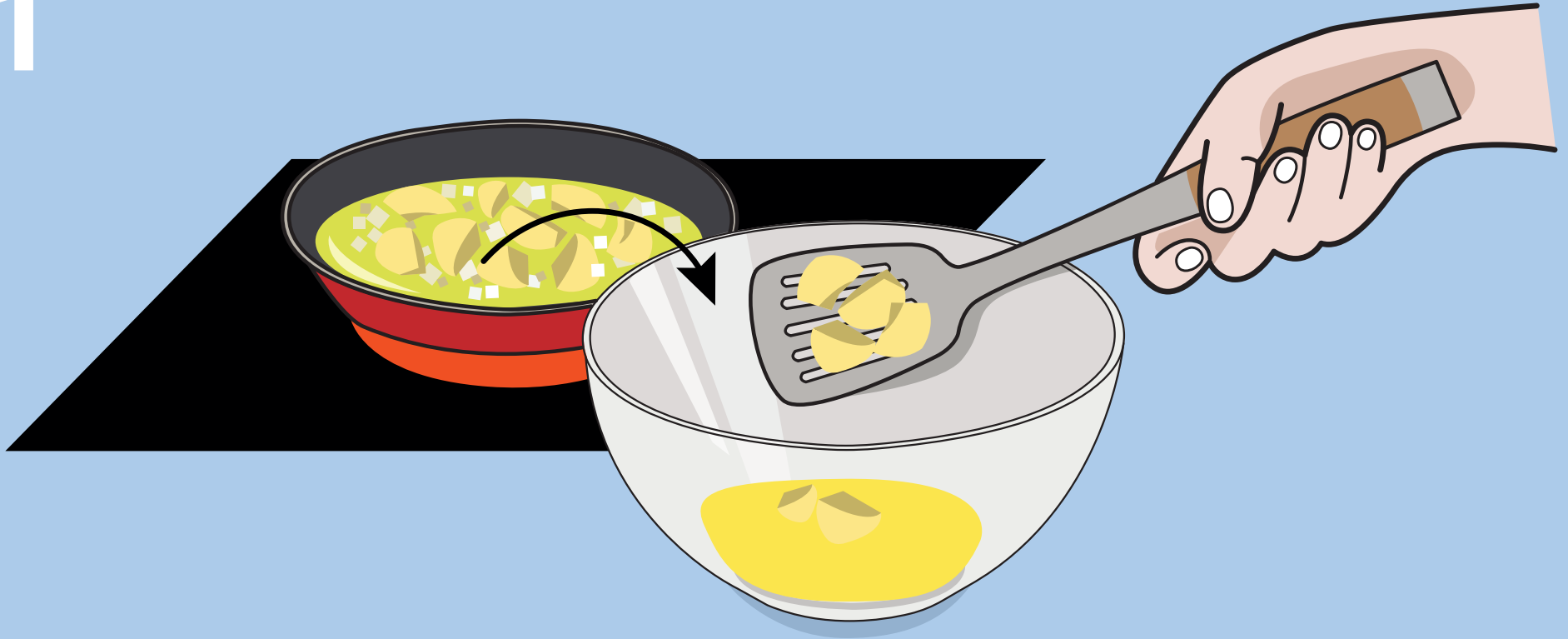
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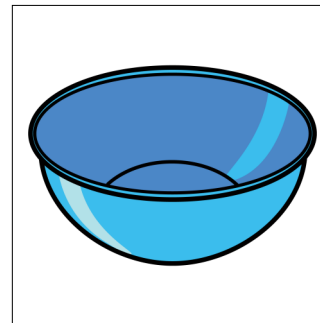
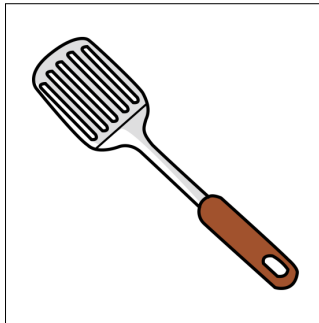
BATIMOS 6 HUEVOS EN UN BOL, AÑADIMOS SAL AL GUSTO



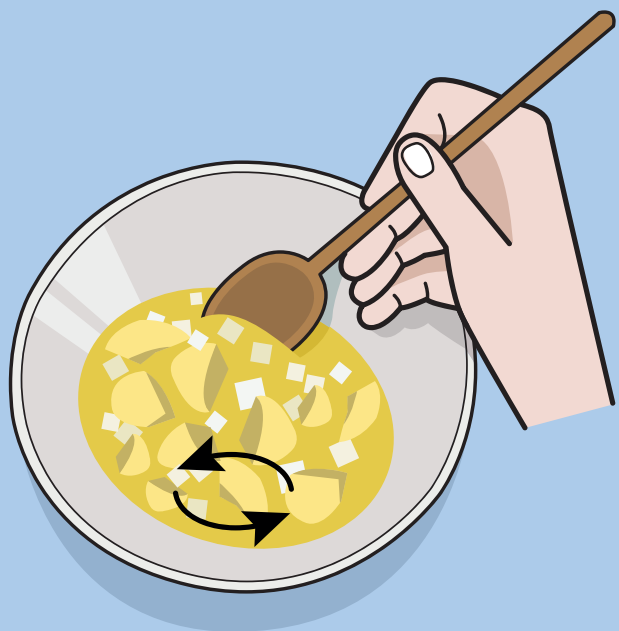
11



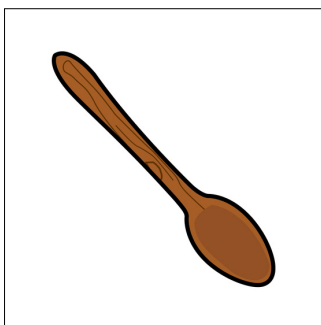
UNA VEZ FRITAS LAS PATAS Y LA CEBOLLA, SE ESCURREN BIEN CON UNA RASERA Y SE ECHAN AL BOL EN EL QUE ESTÁN LOS HUEVOS BATIDOS



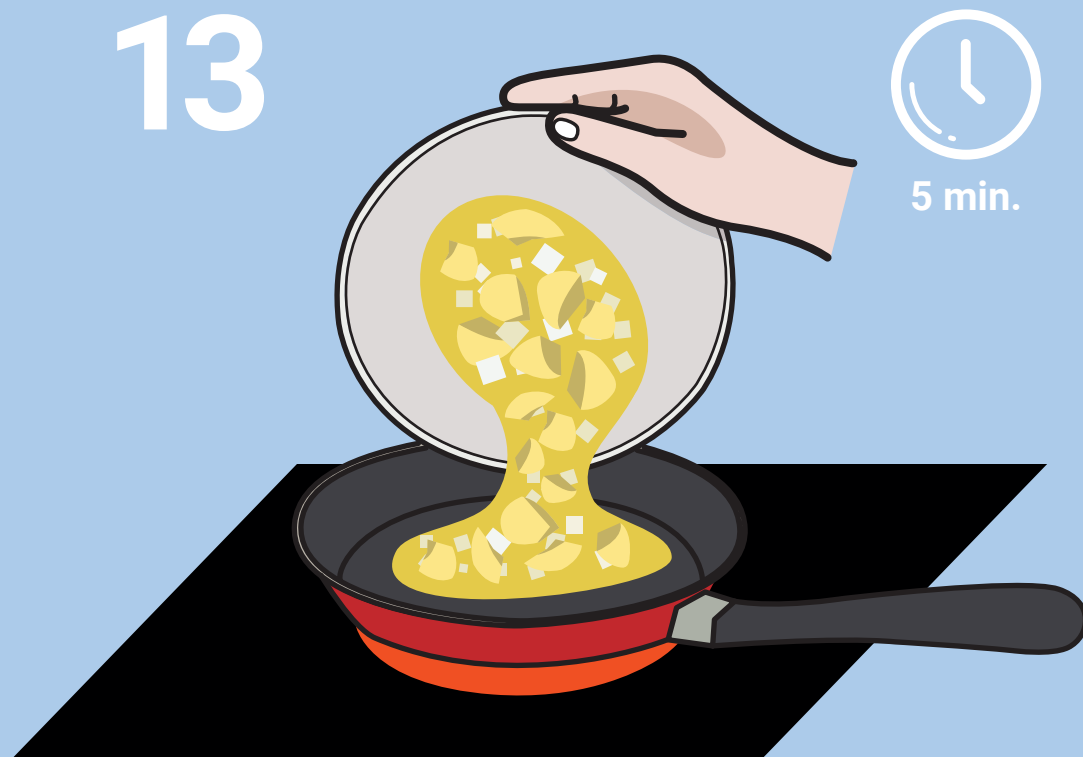
12



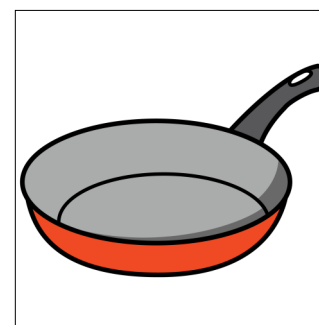
MEZCLAR TODO MUY BIEN



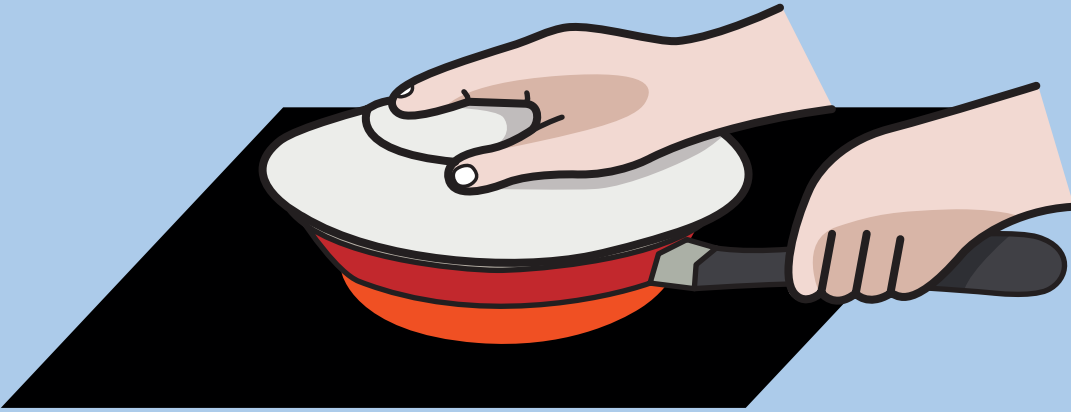
13



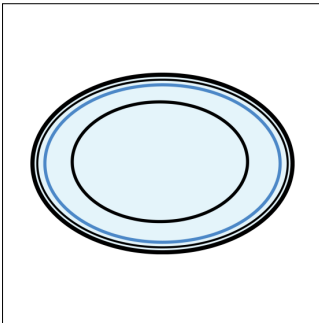
ECHAR LA MEZCLA A LA SARTÉN Y DEJAR CUAJAR



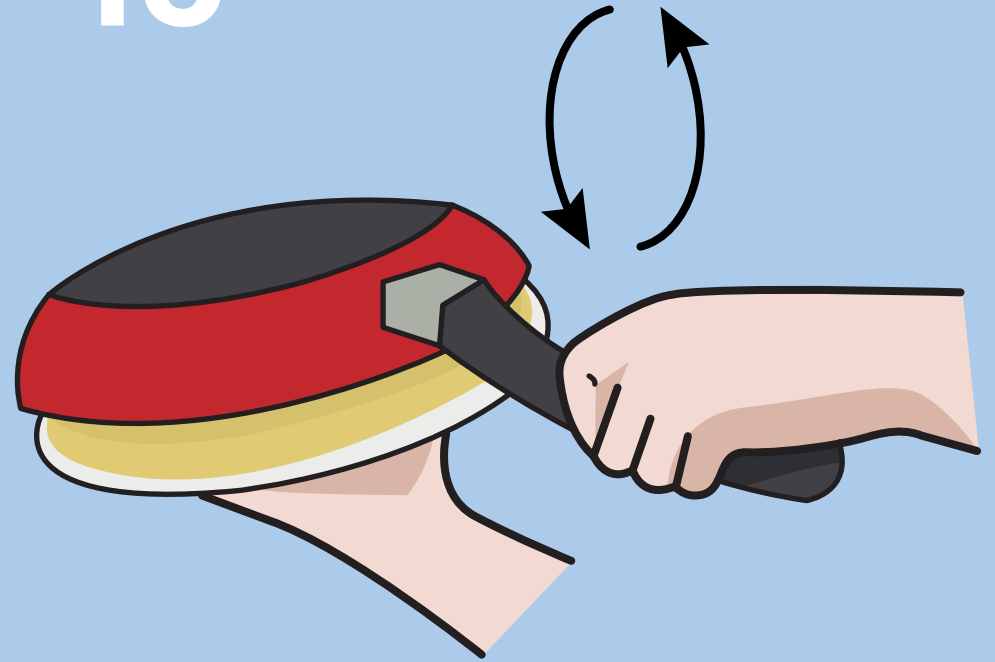
14



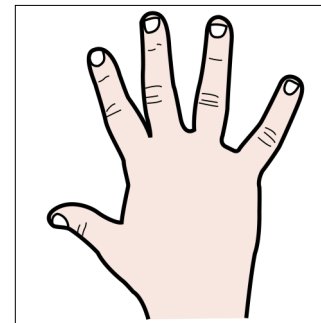
TAPAMOS CON UN PLATO



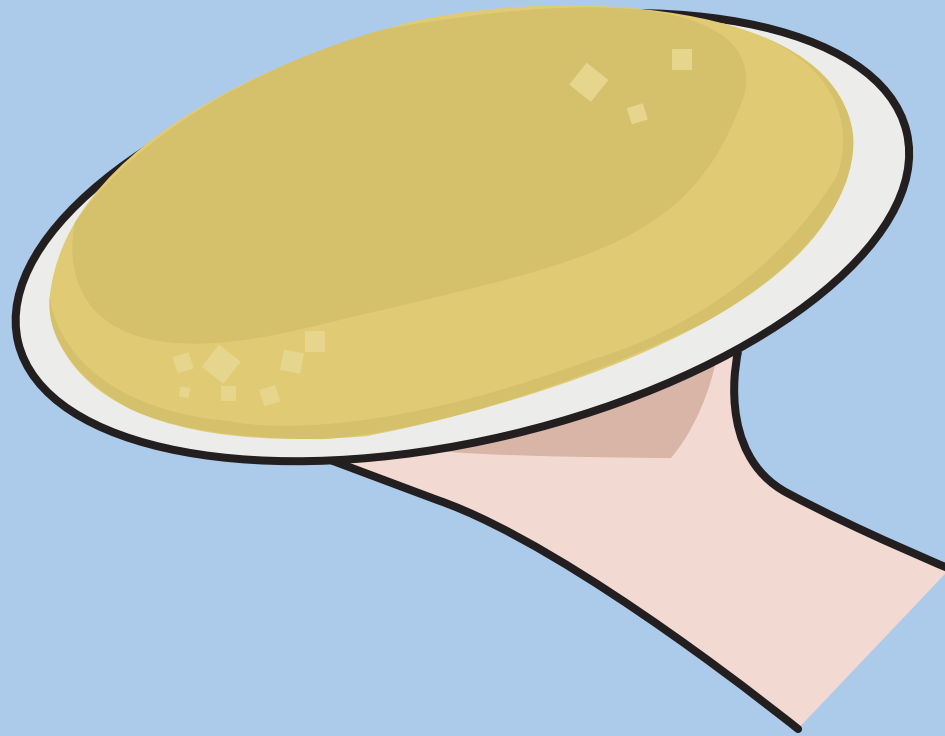
15



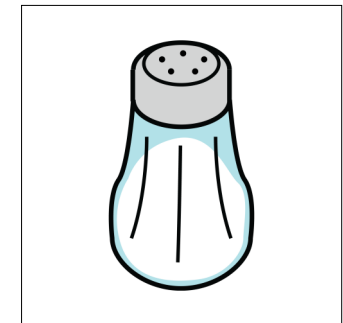
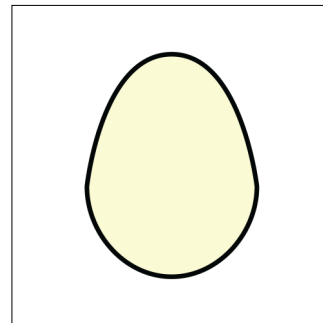
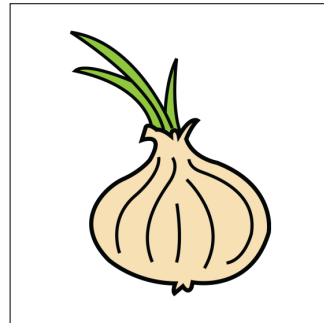
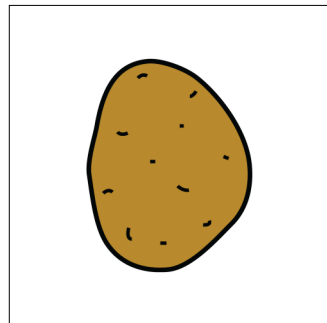
LE DAMOS LA VUELTA Y LA COCINAMOS POR EL OTRO LADO

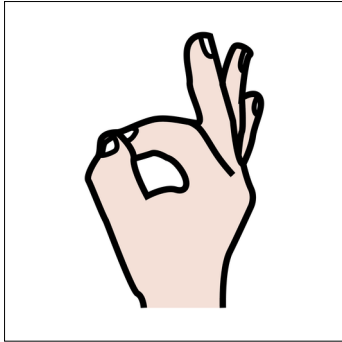


16



TORTILLA DE PATATA HECHA CON 4 INGREDIENTES Y SAL





¡Buen provecho!

