

Chayote Squash Tortilla

TIME: 45 MINUTES
PORTIONS: 6



INGREDIENTS:

- 750 grams of chayote squash
- 6 eggs
- 50 grams of grated cheese
- 250 grams of onion
- 1 pinch of cumin
- Olive oil
- Salt

Preparation

- Cook the chayote squash in water until soft, then drain as much as possible to remove all the water, the chayote squash must be peeled and cut into small strips, place in a dry container and reserve.
- Afterwards, in a bowl mix salt, onion, cumin and eggs, mix it thoroughly. In a pan, heat olive oil, then sauté the chayote squash, add the mixture of the ingredients with egg and try to cover the entire pan, put it in low heat so it doesn't burn.
- Add cheese and check both sides of the chayote squash tortilla to make sure that it's fully cooked, the consistency should be soft and golden on the outside, while it should be tender on the inside. Finally, it's ready to serve!

