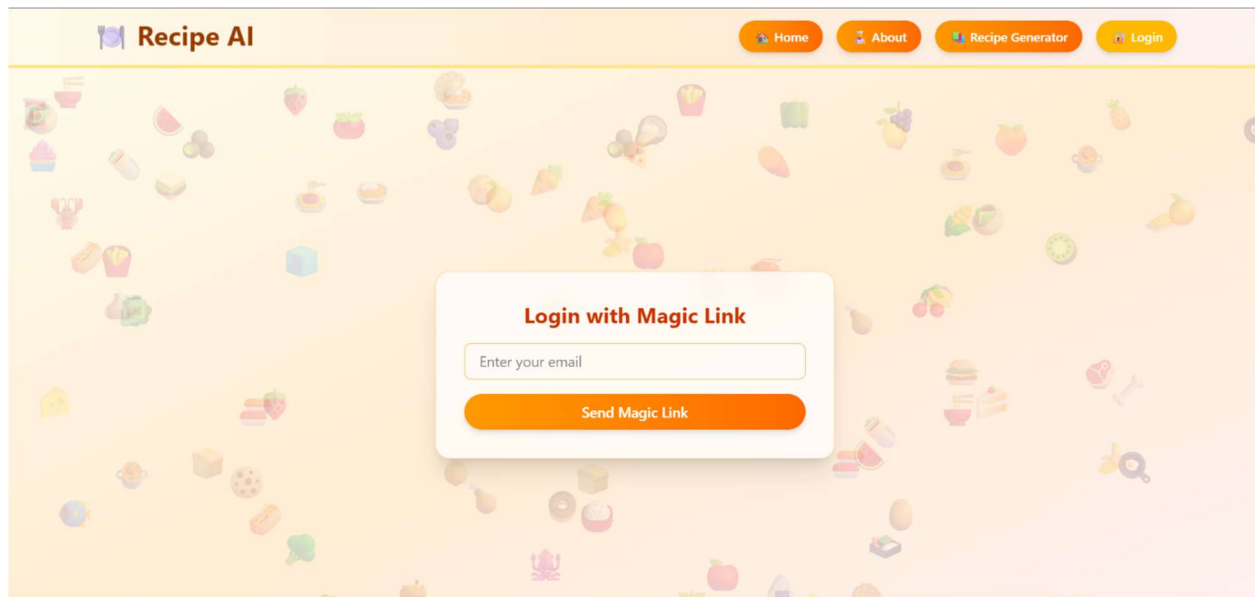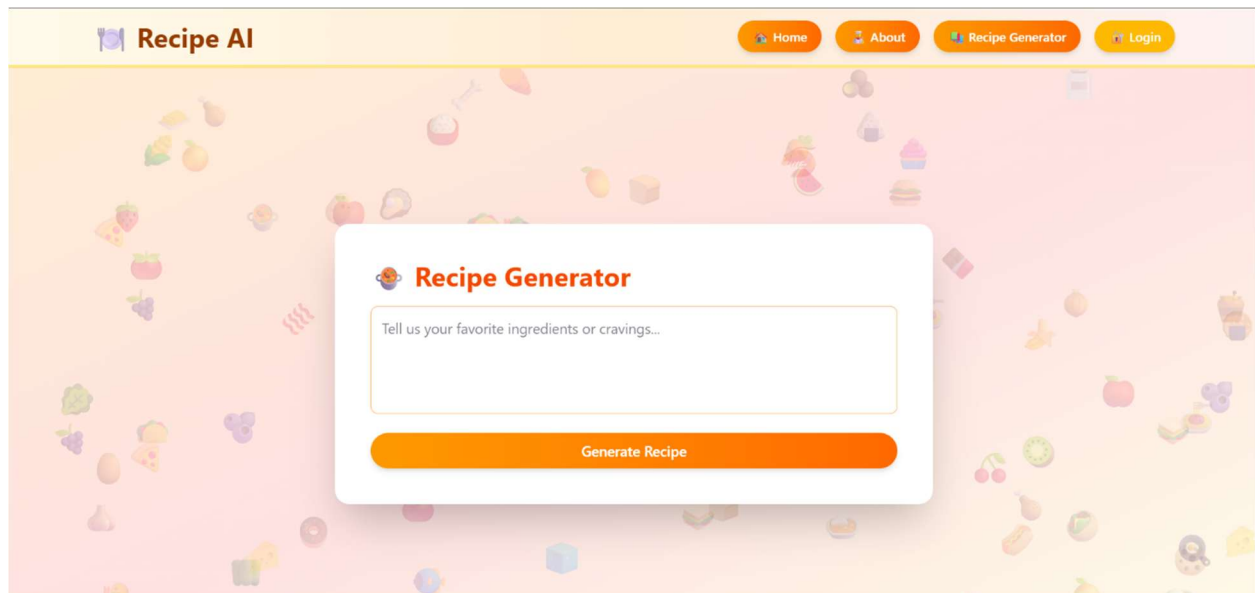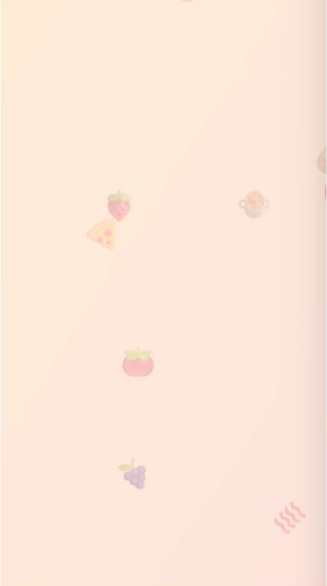# Wireframes

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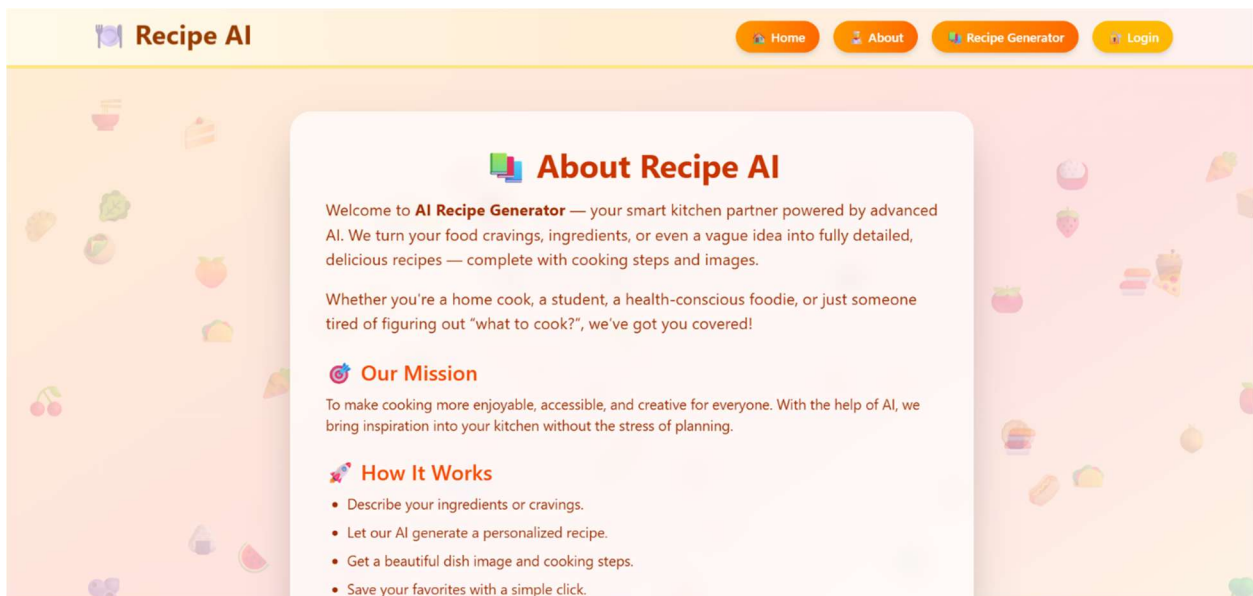
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🍴 **Your Recipe**

Of course! Here is a recipe in your specified format.
1. Title of recipe Classic Chinese-Style Saucy Chicken and Rice
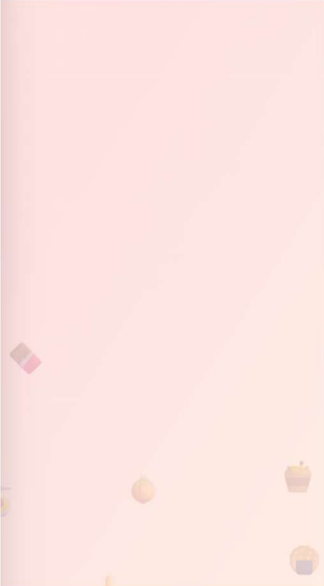**2. Ingredients**
For the Chicken & Marinade:
1 lb (about 500g) boneless, skinless chicken thighs, cut into 1-inch cubes
1 tablespoon soy sauce
1 teaspoon cornstarch
1 teaspoon Shaoxing wine (or dry sherry)
1/4 teaspoon white pepper
For the Sauce:
3 tablespoons soy sauce
2 tablespoons oyster sauce
1 tablespoon sugar

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Savory One-Pot Chinese Braised Chicken and Rice 🗑

Potato Chip Spanish Tortilla 🗑

Simple Lemon Herb Baked Fish 🗑

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Potato Chip Spanish Tortilla

Of course! Here is a recipe using potato chips in your requested format.

1. Title of recipe Potato Chip Spanish Tortilla

2. Ingredients

1 bag (5 oz / 150g) of plain, salted potato chips (thick-cut or kettle-cooked work best)

6 large eggs

1/2 medium onion, finely diced

2 tablespoons olive oil

1 tablespoon milk or heavy cream (optional, for richness)

Freshly ground black pepper

Salt, to taste (use sparingly, as the chips are already salty)

Chopped fresh parsley or chives for garnish (optional)

3. Cooking time 20-25 minutes

4. Difficulty level Easy

5. Step by step recipe

Sauté the Onion: Heat the olive oil in a 10-inch non-stick, oven-safe skillet over medium heat. Add the finely diced onion and cook, stirring occasionally, until it is soft and translucent, about 5-7 minutes. Remove the onion from the skillet and set it aside.

Prepare the Mixture: In a large bowl, crack the 6 eggs and whisk them until the yolks and whites are fully combined. Stir in the black pepper and the optional milk or cream.

Soak the Chips: Gently crush the potato chips with your hands into bite-sized pieces (don't turn them into dust). Add the crushed chips and the cooked onion to the whisked eggs. Stir everything together gently and let the mixture sit for 5-10 minutes. This is a crucial step as it allows the chips to soften and absorb the egg, mimicking the texture of cooked potatoes.

Cook the Tortilla: Wipe out the skillet you used for the onions and place it back on medium-low heat. Pour the egg and chip mixture into the skillet, spreading it out evenly. Cook undisturbed for 6-8 minutes, or until the edges are set and the center is still slightly soft.

Finish Cooking: To cook the top, you have two options.

The Flip: Place a large plate over the skillet. In one confident motion, flip the skillet so the tortilla falls onto the plate. Then, slide the tortilla back into the skillet to cook the other side for 2-3 minutes until golden.

The Easy Way (No Flip): Place the oven-safe skillet under your oven's broiler for 1-3 minutes, watching it closely until the top is set and lightly browned.

Serve: Slide the finished tortilla onto a cutting board. Let it rest for a minute, then garnish with fresh parsley or chives if using. Cut into wedges and serve warm or at room temperature.