



Campfire Cooking

CHORIZO BAKED EGGS

INGREDIENTS

- 1 red capsicum sliced into strips
- 1 Spanish onion cut into wedges peeled
- 1 tbs olive oil
- 2 chorizo sausages sliced lengthways
then cut into quarters
- 1 garlic clove crushed
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 400 g canned crushed tomatoes
- 150 g spinach leaves
- 4 eggs free-range

DIRECTIONS

1. Preheat oven to 200C (180C fan-forced). Toss capsicum and onion in a little olive oil and place on a baking tray. Bake for 20 minutes.
2. Meanwhile, heat remaining oil in an oven-proof frypan or shallow casserole dish over medium-high heat. Fry chorizo until golden. Remove and set aside. Cook garlic and spices in the chorizo-flavoured oil for 1-2 minutes, then add tomatoes and cook for 5 minutes.
3. Heat a few tablespoons of water in a small saucepan. Add spinach and cook until wilted - less than a minute. Drain and squeeze out excess water.
4. Stud the top of the tomato sauce with fried chorizo, baked capsicum and onion and wilted spinach. Use a spoon to make four indentations and crack in the eggs. Place pan in oven and bake for 12-15 minutes until egg whites have set and yolks are still a little gooey.
5. Serve with toasted sourdough or ciabatta.

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SERVES: 4

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