

Chorizo and Spinach Eggs

Ingredients

- 2 tablespoons of butter
- ½ Onion
- 2.75oz Chorizo – chopped
- 1 handful of cooked and sliced new potatoes
- 2 handfuls of cherry tomatoes – chopped in half
- 1 teaspoon oregano
- Pinch of salt
- 1 handful of spinach leaves
- 3 eggs



Method

Step 1

In your Typhoon 7 ½ inch cast iron fry pan melt the butter over a medium heat.

Step 2

Add the chopped chorizo and onion and cook until the onion becomes translucent, about 3 minutes.

Step 3

Next add the new potatoes, tomatoes, oregano and a pinch of salt and stir. Cook for another 5 minutes.

Step 4

Add the spinach, let it wilt and then with a spoon create 3 wells in the potatoes for your eggs. Add the eggs and cover for 4-6 minutes depending on how you like your eggs.