

Recipe

# SPANISH EGGS





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Recipe: **BEA LUBAS**

## INGREDIENTS

- a glug of oil
- 1 onion, finely sliced
- 1 garlic clove, crushed
- 120g Chorizo, sliced
- 1 red pepper, finely sliced
- ½ tsp sweet smoked paprika
- 400g can chopped tomatoes
- 160g cooked butter beans
- sea salt, to taste
- black pepper, to taste
- 4 eggs



**TIME**

30 Minutes



**SERVING**

Makes 2



**CATEGORY**

Main Course



**ISSUE**

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- STEP 1** Preheat the oven to 190°C. In a frying pan, with an ovenproof handle, heat the olive oil, add the onion and chorizo, and cook for 4-5 minutes until soft.
- STEP 2** Then add the peppers and continue to cook for 2-3 minutes until softened. Stir in the garlic and sweet smoked paprika, cook for 1 minute.
- STEP 3** Then add the tomatoes and beans, lower the heat and simmer for couple more minutes. Season with sea salt and black pepper.
- STEP 4** Make four wells in the sauce and crack an egg into each. (I like to do mine in two separate pans, so that they make two individual servings.)
- STEP 5** Place in the preheated oven to cook for 10 minutes until the eggs are set but the yolks are still runny.