



SMOKEY CHORIZO BAKED EGGS

This family friendly dish is incredibly satisfying and very simple to put together. Smokey cannellini beans, peppered with crisp chorizo baked into a rich stew, topped with baked eggs and served with crisp roast potatoes makes a hearty supper.

Prep time 15 minutes | Cook Time 1 hour 30 minutes | Serves 4

50g cooking chorizo, peeled and sliced
1 medium onion, peeled and finely chopped
2 cloves garlic, peeled and sliced
1 red pepper, cored and chopped
1/2 sweet smoked paprika
A small pinch chilli flakes (optional)
2 tins plum tomatoes
1 tablespoon balsamic vinegar
1 teaspoon soft brown sugar
1 teaspoon Worcestershire sauce
1 x 400g tin of cannellini beans
Sea salt
Freshly ground black pepper
4 Clarence Court Hen's Eggs

Place a large, lidded, oven proof pan on a medium heat. Add the chorizo and pan fry for about 5 minutes, stirring occasionally until the fat renders and the chorizo crisps. Once the chorizo is ready, use a slotted spoon to remove from the pan and place on to a plate lined with kitchen roll.

Return the pan to the heat and add the onion, garlic and red pepper. Fry for about 5 minutes or until softened then add the paprika and chilli. Fry for 1 minute then add the tomatoes, balsamic vinegar, sugar and Worcestershire sauce. Turn up the heat, bring to the boil then reduce the heat and allow the sauce to simmer, breaking up the tomatoes with a wooden spoon. Drain the beans and stir them in, then season with salt and pepper.

Add the lid on the pan and place into the oven for 1 hour. When time is up, remove the pan from the oven, stir in a little water or stock if the sauce is too thick, then make 4 divots in the mix and crack in the eggs. Place the lid back on to the pan and cook for 15 minutes, or until the eggs are cooked to your liking.

Serve with little crispy roasted potatoes or hash browns.



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