



Harrington's Smoked Chorizo and Spiced Tomato Eggs with Flat Bread (Makes 4 serves)

If you love hot and spicy dishes, you're in for a treat. This one has got a real kick to it, and like all the great recipes it's so simple to put together. This is a wonderful comforting meal on a cold night but, let's face it, if you love spice, it's a dish for all seasons. It's sure to become a hot favourite.

Ingredients

- 3 tbsp olive oil
- 1 large onion, cut into thin wedges
- 1 red pepper, thinly sliced
- 2 Harrington's Smoked Chorizo, thinly sliced on the angle
- 2 cloves garlic, crushed
- 2 tbsp tomato paste
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1 x 400g tin chopped tomatoes
- 1/2 tsp salt
- 1/8 tsp ground black pepper
- 4 eggs
- 2 tbsp chopped parsley
- 1/4 cup chopped coriander
- 4 flat bread

Directions

1. Pre heat oven to 200°C.
2. Pour oil into large oven proof frying pan and set over a medium heat until hot.
3. Add onion and pepper and cook for 5 minutes until onion is soft and translucent and peppers are cooked.
4. Add chorizo and garlic and cook a further 2-3 minutes until chorizo is browned.
5. Push the chorizo and vegetables to one side of the pan. To the other side add the tomato paste and cook for 1 minute to increase flavour and thicken the paste.
6. Add the paprika, cumin and chopped tomatoes and stir everything together until heated through. Simmer gently for 5-10 minutes until mixture has slightly thickened.
7. Stir in half the parsley and half the coriander.
8. Make 4 wells in the tomato mixture and break an egg into each well
9. Transfer the pan into pre heated oven and cook for 8-10 minutes until eggs are cooked.
10. Wrap the flat bread in aluminium foil and place into the oven for 3-4 minutes to heat through. Remove from oven and foil and roll up to serve.

To Serve

Place the frying pan onto a serving board. Sprinkle with remaining herbs. Rest the rolled flat breads on the edge of the pan. Add a jar or your favourite pickle to the board and place board in the centre of the table for people to serve themselves.