

Chorizo Baked Eggs



Preparation time: 20 mins
Serves: 4 people
User Rating: ★★★★★

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We can't get enough of these Chorizo Baked Eggs.

Created by the talented home cook [Tom Smallwood](#), this recipe combines affordable ingredients alongside the ever versatile egg to create a hearty, high-protein dish. Melted mozzarella joins the party and paprika adds a spicy punch. We have a feeling this 20-minute meal will be a part of your weekly rotation very soon.





Ingredients

- 1 small brown onion
- 1 clove of garlic
- ½ Tbsp smoked paprika
- 1 tsp cumin
- 1 chorizo sliced
- 200g crushed tomato
- 4 eggs
- 100g mozzarella
- Parsley
- Coriander
- Sourdough, to serve

Method

1. Add the sliced chorizo and cook for 2-3 minutes or until the chorizo has a brown crust.
2. Slice the onion thin and add to a frying pan on medium heat with a pinch of salt. Sauté for 2 minutes until translucent. Add cumin and paprika, stirring to combine. Toast spices for 30 seconds.

3. Grate in fresh garlic and cook for another 30 seconds.
4. Add in tomato and mozzarella, stirring to combine.
5. Transfer to an oven-safe dish and crack 4 eggs on top.
6. Bake in an oven at 180°C for 15-20 minutes or until the cheese is melted and the eggs are cooked to your liking.
7. Sprinkle chopped parsley and coriander and serve.

Notes

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[Try watching this video on www.youtube.com](https://www.youtube.com), or enable JavaScript if it is disabled in your browser.