

Chorizo, spinach and egg two-pot one-pot.

Serves two as a hearty main, serves four as a lighter dish with bread

Takes about 35 minutes

Uses 2 pots



Ingredients

1 chorizo ring (approx. 225g), chopped into slices
1 onion, roughly chopped
2 garlic cloves, roughly chopped
1 red pepper, cut into 1cm chunks
2 tsp smoked paprika
2 tsp sherry vinegar
1 can chopped tomatoes
15 cherry tomatoes, halved
260g young spinach
4 eggs

Directions

Pre heat your oven to Gas Mark 7, 220°C or 200°C fan.

Heat a large frying pan over a medium heat and add the chorizo. Cook for about four minutes until the chorizo has started to colour and there is a light coating of red oil on the base of the pan. Add the onion and garlic and cook for three minutes. Add the pepper and smoked paprika and stir well, cook for a further two minutes.

Add the tinned tomatoes, cherry tomatoes and vinegar and stir well.

Compress the spinach into a 30cm diameter, deep ovenproof dish, then spread the chorizo and tomato mixture over the top of the spinach, covering all of the spinach leaves.

Put in the oven for 10 minutes. Then take it out, make four wells, and crack an egg into each well.

Return to the oven for between 10-15 minutes, checking every few minutes after 10 to see when the eggs are cooked, they should still be slightly wobbly when you take them out.