

# Spanish Baked Eggs

These Spanish Baked Eggs were a spin off of one of my favourite brunch dishes, Shakshouka. Perfectly cooked eggs immersed in a chorizo and veggie laden, spiced tomato sauce and topped with a refreshing, crunchy radish salad. I chargrilled some Lime and Chilli infused wraps that were perfect for scooping up this delicious brunch, lunch or dinner dish.

**Prep time: 15 Minutes**

**Cooking time: 35 Minutes**

**\$\$ Medium Budget**

**Serves 4**

**For the Spanish Baked Eggs:**

Olive oil for frying and drizzling

2 chorizo sausages, diced

8 free range eggs

1 small red onion, finely diced

2 garlic cloves, finely minced

1/2 tsp of chilli flakes

Grated rind of 1/2 a lemon

2 large portobello mushrooms, diced

1 small yellow capsicum, diced

1 tsp of smoked paprika

Juice of 1/2 a lemon

400gm tin of diced tomatoes

1/2 cup of water

20 pitted kalamata olives

2 tbs of chopped fresh parsley

1/2 tsp of sugar

Sea salt and pepper

100gms of Manchego cheese (shaved parmesan is a good alternative), cut into

little chunks

4 x Lime & Chilli Wraps (plain is fine if you'd prefer)

**For the Salad:**

1 Avocado, quartered, peeled and sliced (1/4 per person)

4 radishes, sliced thinly and then cut into fine matchsticks

1/2 a cup of parsley leaves

A handful of baby herbs (optional)

1/4 cup of toasted pine nuts

Chilli flakes and lemon wedges

Preheat the oven to 180°C

To prepare the Spanish Baked Eggs, heat a fry pan and add a little oil. Fry the onion until soft and then add the garlic, lemon rind and chilli flakes and fry for about a minute before adding the chorizo. When the chorizo is golden and caramelised add the capsicum and mushrooms and fry until the mushrooms have just softened. Squeeze in the lemon juice and pour in the tomatoes and water. Season with sugar, salt & pepper and stir to combine and then allow the mixture to simmer for 5-10 minutes.

Spoon the sauce evenly between four individual ramekins or shallow, oven proof bowls. Make two little wells in the sauce and gently crack the eggs into the sauce, being careful not to break the yolks. Pop 5 olives into each ramekin and scatter over chunks of manchego cheese. Bake in the preheated oven for approximately 15-20 minutes (every oven is different) or until the whites are set but the yolk is still runny to the touch.

To grill the wraps, heat a griddle pan or BBQ to nice and hot. Grill on both sides for a couple of minutes until the wraps start to bubble. Keep warm by covering with a tea towel.

To make the salad, toss the radish sticks and herbs together in a small bowl. When the Eggs are done, fan the avocado across the top of the eggs and place a nice pile of the salad on top. Sprinkle over the pine nuts & chilli flakes, season with a little salt and pepper and drizzle with a small amount of Extra Virgin Olive Oil. Serve with lemon wedges and chargrilled wraps.