TRADITIONAL SPANISH TAPA RECIPE

Huevos Rotos con Chorizo



Traditional Spanish Broken Eggs with Chorizo

PAN	COOKING TIME	SERVINGS
Large frying pan with lid (deep)	**20-25 minutes**	**8** (as a generous snack/tapa)

INGREDIENTS

• **Potatoes**	**2kg**	(peeled and cut into irregular, relatively thin chunks)
• **Medium-sized onion**	**150-200g**	(thinly sliced into half-moons)
• **Peppers**	**2 green**	(cut into 2cm chunks)
• **Chorizo**	**150-200g**	(sliced and then cut into four small pieces)
• **Eggs**	**6-8**	(for frying)
• **Olive oil**	**Generous amount**	(not deep-frying, but more than shallow frying)
• **Salt and pepper**	**To taste**	

EQUIPMENT NEEDED

- Large frying pan with lid
- Vegetable peeler
- Serving platter
- Cutting board & chef's knife
- Slotted spoon and/or sieve
- Paper towels (for cleaning)

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PREPARATION & METHOD

1. Vegetables Prep: Peel the potatoes and cut them into irregular, relatively thin chunks. Slice the onion into thin half-moons and chop the peppers into chunks about 2cm in size.

2. Chorizo Prep: Slice the chorizo and cut each round into four smaller pieces. *Note: chorizo is a traditional Spanish sausage. There are two types. The first is dry and can either be eaten as it is or cooked. The second is fresh, like a traditional British sausage, and this fresh type will always need cooking before eating. The main ingredients are pork meat, paprika, salt and garlic. If you do not eat meat, or pork, simply leave it out.*

3. Fry the Vegetables: Heat a generous layer of olive oil in a large frying pan over medium-low heat. Add the irregular potato chunks, half-moon onion slices, and pepper chunks. Season with salt, then lower the heat and cover the pan with the lid so the potatoes cook through on the inside. Cook slowly, turning occasionally so they do not burn, until soft and lightly golden (around 15-20 minutes). Remove the lid and put the heat up to slightly brown some of the potatoes to achieve crispy edges to your taste. Using a slotted spoon or a sieve, drain excess oil and transfer to a large serving platter. Save the oil for future use.

4. Cook the Chorizo: In the same or a different frying pan, fry the small chorizo pieces over medium heat for 2-3 minutes until the fat renders and the pieces are sizzling and fragrant. Reserve.

5. Fry the Eggs: Fry the eggs in hot olive oil in the frying pan over medium-high heat until the edges are crispy and the whites are set, keeping the yolks runny (or to your taste!).

6. Assemble & Break: Place the fried eggs on top of the potatoes, peppers and onion, then add the chorizo on top. Sprinkle with a pinch of salt and add pepper to taste before serving. Break (*romper*) the egg yolks open right at the table so they flow over and mix into the platter before sharing.

NOTES

Personal Notes & Variations:

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