

Jamie Oliver's One-Pan Huevos Rancheros

Jamie's Tip: To turn this recipe into a late brunch or lunch, serve it up with black beans, some steamed rice, and a bottle of Tabasco or chilli sauce on the side.

Serves 4

Ingredients

- 1 tbs olive oil
- 1 red onion, diced
- 200g English spinach, shredded
- ½ cup chargrilled capsicum, drained, sliced
- 8 free range eggs, lightly beaten
- 150g feta, crumbled
- 4 tbs pine nuts
- sage leaves, to garnish



Method

1. Peel the potatoes and place in a pan, just cover with boiling salted water and cook on a medium heat for 15 minutes, or until tender. Drain and leave to steam dry.
2. Preheat the grill to medium-high.
3. Cut the chorizo into 1cm chunks, and peel and finely slice the garlic. Pick the parsley leaves and finely chop the stalks. Halve, de-seed and finely slice the capsicums. Roughly chop the tomatoes.
4. Place a large non-stick frying pan over a medium heat, drizzle in a little oil, add the chorizo and fry for 3 to 4 minutes, or until golden, stirring occasionally.
5. Add the garlic and parsley stalks, then continue frying for a further 2 minutes. next, add the capsicums and paprika, reduce the heat to medium-low and cook for 10 minutes, or until the capsicums are soft and turning golden.
6. Squash the potatoes slightly with your thumb and add to the pan – this will help them suck up all that incredible flavour. Turn the heat up to medium and fry for 3 to 4 minutes, stirring regularly.
7. Reduce the heat to medium-low, add the tomatoes, and continue cooking for 5 minutes, or until the tomatoes have cooked down slightly.
8. Using the back of a spoon, make 4 wells in the pan. Carefully crack in the eggs, fry for 2 minutes, then pop under the grill for 2 to 3 minutes, or until cooked to your liking – keep an eye on it.
9. Season to taste with sea salt and black pepper, sprinkle over the parsley leaves, and take straight to the table. Delicious served with tortillas for mopping up all the juices.