

Romesco eggs with chorizo

10m prep | 20m cook | 4 servings



9 Ingredients

- 150g chorizo sausage
- 1/2 brown onion, finely chopped
- 2 garlic cloves, crushed
- 1 cup Romesco sauce (See notes)
- 1 1/2 cups tomato passata
- 2 tomatoes, roughly chopped
- 4 eggs
- Finely chopped fresh flat-leaf parsley, to serve
- Crusty bread, to serve

4 Method Steps

- Step 1** Cut eight 5mm-thick slices from chorizo. Set aside. Finely chop remaining chorizo.
- Step 2** Heat a large frying pan over medium-high heat. Add sliced chorizo. Cook, turning, for 3 minutes or until browned and caramelised. Drain on paper towel. Add chopped chorizo, onion and garlic to pan. Cook for 3 minutes or until onion softens.
- Step 3** Add romesco sauce, passata, tomato and 1/2 cup water to pan. Bring to a simmer. Cook, stirring occasionally, for 5 minutes or until tomato softens and sauce thickens. Season with salt and pepper.
- Step 4** Make 4 indents in the tomato mixture. Carefully crack 1 egg into each indent. Top tomato mixture with drained cooked chorizo slices. Cover with a lid. Cook for 3 to 5 minutes or until egg whites are just set, but yolks are still runny. Sprinkle with parsley. Serve with crusty bread.

RECIPE NOTES

We used this [Magic Romesco sauce](#) for this recipe.

Add a touch of chilli to make this recipe extra zingy.

