

Spanish Skillet Eggs

4 T. olive oil
¾ cup diced onion
1 t. minced garlic
½ cup diced Spanish chorizo
(a little like hard salami; do not use Mexican Chorizo for this)
1-2 cups cubed new potatoes
1 pound tomatoes, diced
1 cup cooked chopped green beans or ½ cup cooked peas
salt and pepper to taste
4 large eggs



Heat oven to 350 degrees. Heat oil in ovenproof skillet over medium-low flame. Add onions and garlic; saute gently until tender. Raise heat to medium, add chorizo, and cook 1-2 minutes. Stir in potatoes; cook until potatoes begin to get tender, stirring often, about 6-8 minutes. Add tomatoes; cook until juice is evaporated and potatoes are fully tender. Stir in beans or peas. Season with salt and pepper. Crack 4 eggs over mixture. (Alternatively, you can divide the mixture into 4 servings size baking dishes and crack an egg over each one.) Bake until eggs are set. Makes 4 servings.