

Less than 45 minutes

Serves 4

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Ingredients:

- 2 red peppers, cut into chunks
- 1 yellow pepper, cut into chunks
- 3 (250-300g) medium potatoes, cubed
- 200g chorizo, sliced
- Salt and milled pepper
- Glug olive oil
- 6 eggs, whisked
- 1 cup (250ml) cream or milk
- ½ tsp (3ml) paprika
- Handful chopped fresh parsley
- Handful fresh rocket, for serving
- Ciabatta or baguette, for serving

Method:

1. Preheat oven to 180°C.
2. Place peppers, potato and chorizo in a 20cm ovenproof dish or pan, season and drizzle with oil.
3. Roast for 20-25 minutes or until crispy.
4. Combine eggs, cream or milk, paprika and parsley. Season.
5. Pour egg mixture over roasted veg and chorizo, mixing well to equally distribute.
6. Bake for 18-23 minutes or until set.
7. Garnish with rocket and serve with ciabatta or baguette on the side.

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