



serious about...

Recipes

Spicy Chorizo Potatoes With Fried Eggs



Ingredients

2 large potatoes, peeled and cut into chunks

Olive oil

1 small red onion, halved and sliced

1 green chilli, sliced

100g piece Yorkshire chorizo, cut into chunks

½ tsp smoked paprika

2 eggs

Method

1. Cook the potatoes in boiling water until tender. Drain really well then fry in 1-2 tbsp olive oil until golden. Scoop out the pan, then add the onion and chilli and keep frying until softened. Add the chorizo and paprika and cook for a minute then add the potatoes back and cook, tossing everything together.
2. In a separate pan, fry the eggs. Serve on top of the potatoes.