

# Sunny Side Chorizo Skillet

*Serves 4*

Nothing new about chorizo and eggs, but this makes it all in one skillet and keeps the yolks nice and runny and saucy. Since dish starts on the stove but finishes under the broiler, make sure do use an oven-safe skillet. Cast iron is great for this (and just generally speaking). Can be served on a plate with toast or as tacos with warm tortillas.

## **Ingredients:**

4 fresh eggs

1 lb. Mexican chorizo

1 avocado, sliced

1/2 cup scallion and/or cilantro, minced

4 slices good bread or tortillas, toasted

Sour cream to taste

[Optional] Fresh baby spinach or very finely cut cabbage dressed with a touch of vinegar as a salad to serve on the side or in the tacos.

1. Cook the chorizo in an oven-proof skillet over medium heat on the stovetop. Chop up while it cooks so it is crumbly. Cook about 4-5 minutes until browned.
2. Remove from heat and gently crack 4 eggs directly into the skillet atop the chorizo being careful to not break the yolks.
3. Top eggs and chorizo with half of the scallions and/or cilantro.
4. Put skillet under broiler on high for 2-3 minutes until egg whites are set but yolks are still runny.
5. Serve with sliced avocado, sour cream and remaining scallions or cilantro. Can just be enjoyed on a plate with grilled bread to dip and scoop and the salad on the side. Or can be wrapped up in warm tortillas as tacos with the salad on top.

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