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FRITTATA WITH CHORIZO

Preparation Time: 5 minutes

Cooking Time: 10 minutes

Serves 4

Ingredients:

6 Eggs
Gubbeen Chorizo (*part of our new selection at Cullens*)
Parsley
4 tbsp Olive Oil
Salt / Pepper

Preparation:

Preheat the oven 180 deg.

Beat the eggs, add some salt and pepper and the parsley.

Cut the chorizo into slices and heat the pan, then fry in the oil.

Remove and set aside.

Pour the egg mixture in the pan, reduce the heat & allow eggs to thicken slightly,

Add back in the chorizo, cook until the frittata is brown

Finish off in the oven until it rises and is golden brown.

Be carefully of the pan taking out of the oven - hold with an oven mit.

Cut into slices and serve hot.