

## Chorizo and Hatch Chile Frittata

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Recipe type: Main

Cuisine: Mexican

### Ingredients

- 12 Hatch chiles, roasted, peeled, and seeded
- 1 tablespoon coconut oil
- ½ bunch green onion, chopped
- 4 cloves garlic, minced
- 14.5 oz can petite diced tomatoes
- 1.5 lbs. chorizo sausage, without the casing
- 2 eggs
- ½ cup milk
- Salt and black pepper, to taste
- 1 teaspoon paprika
- 1 teaspoon chipotle chile powder
- 2 cups shredded cheddar cheese

### Instructions

1. Preheat the oven to 350 degrees F.
2. Heat a heavy-bottomed skillet on medium heat and add coconut oil. Sauté onion until translucent, about 5 minutes. Add the garlic and continue to sauté for another minute. Add the diced tomatoes and chorizo and cook thoroughly. Since the sausage is loose, you will need to use a spoon or spatula to break up the sausage. You want it to cook evenly. Sometimes, chorizo can be overly greasy. If this is the case, then you can drain the grease. Once the chorizo is cooked, set the mixture aside.
3. In a glass mixing bowl whisk the eggs and add the milk. Season with salt, pepper, paprika, and chile powder. Set aside.
4. Cut the hatch chiles in half lengthwise and place a layer of chiles on the bottom of a deep skillet (I used my 10 inch All Clad skillet). Add an even layer of the chorizo on top of the chiles. Add an even layer of shredded cheddar cheese on top of the chorizo. Repeat these layers until you are out of ingredients or out of room in the skillet.
5. Pour the seasoned egg/milk mixture over the top of the layers of chiles, chorizo and cheese. Bake for about 30 minutes, or until the eggs are set and the top is golden brown.



Recipe by The Catholic Foodie at <http://catholicfoodie.com/chorizo-and-hatch-chile-frittata>