

CHORIZO & PEA FRITTATA

Ingredients:

1 tsp oil
1 onion, roughly chopped
1 red pepper, seeds removed, chopped
200g chorizo, skin removed and roughly chopped
6 free-range eggs
50ml/2fl oz milk
1 garlic clove, finely chopped
200g cooked potatoes, roughly chopped
100g frozen peas
2 tbsp chopped flatleaf parsley

Directions:

Preheat the oven to 200C.

Step 1

Heat an ovenproof frying pan on the hob until just hot, then add the oil, onion and red pepper and fry for 2 minutes, until just softened. Turn the heat up, add the chorizo and cook for 3-4 minutes until it has released its oil and is crisp around the edges. The mixture will go a lovely red colour.

Step 2

Meanwhile, crack the eggs into a large jug and whisk with the milk, a pinch of salt and plenty of black pepper.

Step 3

Add the garlic and potatoes to the chorizo mixture and fry for another 2 minutes, stirring gently, until just hot through. Add the peas and cook for another minute, until the whole mixture is hot.

Step 4

Pour in the egg, stir briefly, turn down to a medium heat and scatter the parsley over the top. Fry without stirring, for 1–2 minutes, then carefully lift the edge of the frittata with a spatula to check if it is cooked and golden-brown underneath. If it isn't, cook for another minute then check again.

Step 5

Place the pan in the oven and bake for 10–12 minutes. When the top is bubbled up and slightly golden use a tea towel to grab the handle and give the pan a gentle shake. If the middle wobbles it needs a little longer. If it's fairly firm, put it aside to cool slightly.

Step 6

Slide the frittata out of the pan onto a plate. You can serve this hot or cold but make sure to let it cool to room temperature before storing in a sealable container in the fridge. Cut it into slices and serve with a green salad.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

