

## BAKED EGGS WITH SPINACH, FETA, CHORIZO &amp; FRESH CHILLI JAM (GF)



One pot dish that takes just 20 mins & serves 2. Enjoy for breakfast, lunch or dinner!

### Ingredients – All available at Johns

- 110g Cornish Charcuterie chorizo, sliced
- 1 small red onion, chopped
- 1 clove garlic, crushed
- 50g fresh spinach
- 400g pot of Johns' fresh tomato sauce
- Large handful fresh coriander, chopped
- 2 tbsp Traclements fresh chilli jam
- Salt and pepper
- 50g feta, cut into small cubes
- 2 local free range eggs

### Method

- Pre-heat the oven to 200°C /400°F/Gas Mark 6.
- In a large frying pan cook the chorizo until it is browned and has released its oil.
- Add the red onion and fry gently until soft (approx. 5 mins).
- Add the garlic, cook for 1 min then add the spinach and stir until wilted.
- Add the tomato sauce, coriander and chilli jam. Season. Remove from the heat and stir the feta through.
- Use a spoon to make a dip in the middle of the sauce in each dish. Crack your eggs into these dips. Continue to cook on the hob for about 3 mins. Pop in the oven for 5-6mins until the eggs are baked how you like them. Top with fresh coriander.
- Serve with crusty bread or with a big, green salad.

**Top tip** – Omit the chorizo for a vegetarian dish or omit the feta cheese for a dairy free version

*Recipe adapted from & photo courtesy of Traclements Pantry*