

Scrambled Eggs With Chorizo and Nachos

Servings: 4

Prep Time: 10min

Cook Time: 25min



Ingredients

- 12 eggs
- 100 g chorizo, sliced
- 125 g nachos
- 1 tsp vegetable oil
- 1/2 red onion, finely chopped
- 1 green chilli, finely chopped
- 1/2 cup cream
- sea salt
- black pepper
- 1/2 cup mature Cheddar, grated
- coriander leaves to garnish

Directions

1. Heat the vegetable oil in a large non-stick frying pan and fry the chorizo slices until crispy. Remove and set aside. Don't wipe out the pan – the residual fat from the chorizo is full of flavour.
2. In the same pan, sauté the onion and chilli until lightly coloured. Whisk together the eggs and cream; season with salt and pepper.
3. Pour egg mixture over the onions and allow to set for 30 seconds. Using a wooden spoon, gently scramble until the eggs are just cooked.
4. Transfer to a plate and top with grated cheese and coriander leaves.