

Chorizo and Pea Frittata

Printed from Chorizo Recipes at <http://www.chorizorecipes.co.uk/>

This is a great lunchtime dish that's really simple to make. Serve it with some tomato relish or a large salad.

Ingredients:

4 eggs
100g chorizo
100g fresh peas
Small ball of buffalo mozzarella
Salt and pepper
Olive oil

Directions:

1. Whisk the eggs in a jug with a pinch of salt and pepper until you can no longer see any traces of egg white.
2. Chop the chorizo into slices or small chunks, whichever you prefer.
3. Fry the chorizo in a little bit of olive oil for a couple of minutes, and then add the peas.
4. Allow the peas to cook in the chorizo oil for a few more minutes and then season well.
5. Pour the egg over the peas and chorizo and cook for a few minutes or until the egg is starting to set around the sides of the pan.
6. Rip the mozzarella into pieces and dot it over the top of the frittata.
7. Put the pan under a warm grill and cook until the frittata has set on top and the mozzarella has melted.
8. Serve hot from the pan.

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