



## Mexican breakfast

Serves 6

### Ingredients

- 1 onion
- 2 cloves of garlic
- 2 red peppers
- Optional: 1 fresh red or orange chilli
- Olive oil
- 3 fresh bay leaves
- Sea salt and freshly ground black pepper
- Optional: ½ tsp sweet smoked paprika
- Optional: 1 dried chilli
- 1 x 400g tin chopped tomatoes
- 2 large ripe tomatoes
- 6 large free-range eggs
- 6 small tortillas
- ½ a bunch fresh coriander
- 30g cheddar cheese

### Equipment list

Chopping board, knife, teaspoon, large nonstick frying pan with lid (30cm), measuring spoons, wooden spoon, box grater, small bowl, tin opener, 2 small bowls

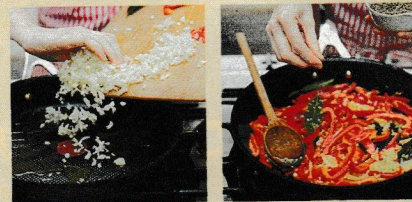
### JAMIE'S TOP TIP

The eggs are delicate and will continue to cook in the residual heat of the sauce, so take them off the heat just before they're cooked to your liking.



1

Heat the oven to 150C. Peel and finely chop the onion and garlic. Cut the pepper and chilli (if using) in half, scoop out the seeds and pith, then finely slice them. Wash your hands thoroughly.



2

Place a large pan over a high heat and add 1 tbsp olive oil. Add the onion, garlic, peppers, fresh chilli, bay leaves and a tiny pinch of salt and pepper.

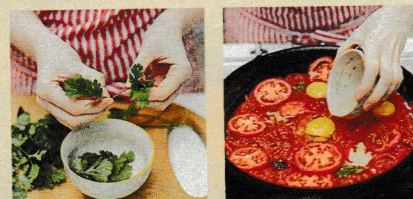
3

Add the paprika and crumble in the dried chilli, if using. Stir well and cook for about 15 minutes to soften and caramelise. Meanwhile, coarsely grate the cheddar and transfer to a bowl, then put aside.

Pick the coriander leaves into another bowl, discarding the stalks.

4

When the time's up, pour the tinned tomatoes into the pan, breaking them up a bit with a spoon, then bring to the boil. Lower the heat and cook for a further 5 minutes, or until thickened and reduced.



5

Slice the fresh tomatoes. Sprinkle the tortillas lightly with water, wrap in tin foil, then place in the oven for 10 minutes to warm through.

6

Lay the sliced tomatoes over the top of the mixture, then use a spoon to make 6 small wells in the tomato stew. One at a time, crack the eggs into a small bowl, then pour the eggs into the wells, so they poach in the juices.

7

Pop the lid on, and let the eggs cook for 3 to 4 minutes — when they're done to your liking, turn the heat off. Pick out and discard the bay leaves.

8

Take the pan to the table and place on a heatproof board with the warmed tortillas, grated cheese and coriander leaves. Invite your friends to scoop the tomato stew onto a tortilla, sprinkle with cheese and coriander, wrap it up and eat it right away.