



Chorizo Breakfast Skillet

Ingredients

- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 1 1/2 lb potatoes, scrubbed and diced into 1/2" pieces
- Kosher salt and freshly ground black pepper
- 1 large bell pepper, chopped
- 1 medium yellow onion, chopped
- 8 oz cured Spanish chorizo, diced (or ground)
- 2 tablespoons [Iron Fish Bourbon maple syrup](#)
- 4-6 large eggs
- 1 cup shredded Mexican cheese
- green onions, sliced, for garnish

Sharon's Hint

Increase the spice to your preferred heat level with Cayenne Crush or Aji Verde Crush olive oils. Alternatively, this can be don on the grill. Adapted from delish.com

Directions

Step 1.

Place a grate and large cast-iron skillet over a campfire and preheat for 15 minutes. Heat oil in a skillet, then add potatoes in an even layer. Season with salt and pepper and cook, undisturbed, until golden and crispy on one side, 3 to 4 minutes.

Step 2.

Stir in peppers, onions, chorizo, and maple syrup. Cook, stirring occasionally, until potatoes are tender, 10 to 12 minutes.

*Note - if using ground chorizo, cooking time will be more. Cook until meat is cooked through.

Step 3.

Use a spoon to make wells in the mixture. Crack an egg into each well and season with salt and pepper. Cover skillet with foil (or a lid) and cook until eggs are done to your liking, 3 to 4 minutes. Top with cheese and cook 1 minute more until melted.. Garnish with green onions and season with more black pepper before serving.