

# PIPERADE

SERVES 4

3–4 tbsp olive oil  
60 g gluten-free chorizo sausage, outer casing removed, thinly sliced  
1 large onion, diced  
1 large red pepper, deseeded and diced  
1 large green pepper, deseeded and diced  
2 large tomatoes, peeled, deseeded and diced  
2 garlic cloves, finely chopped  
1 small red chilli, deseeded and membrane removed, finely chopped (optional)  
8 large eggs, lightly beaten  
4 slices brown or white gluten-free bread  
salt and freshly ground black pepper

This Basque-inspired dish is a colourful, flavoursome and interesting way to enjoy scrambled eggs. Ideal for brunch or a light meal.

Heat 2 tablespoons of olive oil in a large, heavy frying pan over a medium heat.

Fry the chorizo, onions and peppers gently for 10 minutes, or until the vegetables have softened.

Add the tomatoes, garlic and chilli (if using), and fry until warmed through.

Season the beaten eggs with salt and pepper, and slowly stir into the vegetables, loosely scrambling the egg to your desired firmness.

Toast the bread and generously butter or drizzle with olive oil. Arrange on four plates, top with a generous spoonful of Basque Scrambled Eggs and serve immediately.