



Chef Stanley Licairic's Easter Breakfast Fundido

Prep Time: 15 min

Cook Time: 12 min

Serves: 6 servings

Ingredients:

- *8 large eggs*
- *1/2 teaspoon salt*
- *1/4 teaspoon freshly ground black pepper*
- *2 tablespoons unsalted butter*
- *1/2 cup diced red onions*
- *1/2 cup diced green bell peppers*
- *1/2 cup diced red bell peppers*
- *6 ounces chorizo, cubed (about 3/4 cup)*

- *2 tablespoons finely chopped ajicito peppers, plus a little extra for garnish*
- *1 1/2 teaspoons minced garlic*
- *2 tablespoons chopped fresh cilantro*
- *1/2 cup cubed Manchego cheese*
- *1/4 cup corn mix (parmesan cheese, parsley, crushed red pepper, sugar)*

Preheat the broiler and place the top rack 4 to 5 inches from the broiler element.

In a large bowl, whisk together the eggs, 1/4 teaspoon of the salt, and 1/8 teaspoon of the pepper until the eggs are frothy. Set aside.

In a 10-inch nonstick ovenproof skillet, melt the butter over medium-high heat. Add the onions and green and red bell peppers and cook, stirring, until the vegetables are soft, 3 to 4 minutes. Add the chorizo and stir well. Add the ajicito peppers, garlic, cilantro, remaining 1/4 teaspoon of the salt, and 1/8 teaspoon pepper and cook, stirring, until the garlic is fragrant, about 30 seconds.

With the pan over medium heat, pour the egg mixture over the vegetables and chorizo, and evenly place the cubed manchego cheese across the surface. Cook, lifting with a rubber spatula to let the eggs flow underneath, until the edges are set but the middle still is loose, 3 to 4 minutes.

Remove from the heat and sprinkle the corn mix over the top. Place under the broiler until the eggs are slightly puffed and

the cheese is golden brown, 2 to 3 minutes, watching carefully to prevent from overcooking.

Remove from the oven and carefully slide the frittata out onto a large serving platter. Garnish with additional cilantro and chopped ajicito peppers, slice, and serve immediately.