

## **Chorizo Egg Cups**

<http://unihomemaker.com/2012/09/08/chorizo-egg-cups/>

### ***Ingredients:***

- 4 eggs
- 8 slices of Chorizo Cantimpalo (you can use whatever meat you have the quantity depends on the size of the meat. The objective is to use the sliced meat as a liner before cracking an egg in)
- 1 scallion, minced
- ground pepper

### ***Preparation:***

Preheat the oven to 350 degrees F. Grease a muffin pan.

Cut your sliced chorizo in half and line your muffin cup with your sliced chorizo. You'll need about 2 full slices per cup. Crack an egg into each cup. Sprinkle them with scallions. There's no need to add salt to this as the chorizo has plenty of salt but feel free to add salt if you like.

Bake for 18 minutes and let it set for 5 minutes after it comes out of the oven. Sprinkle some freshly ground pepper before serving.