

Leftover Stuffing and Chorizo Egg Cups

<http://unihomemaker.com/2013/12/03/leftover-stuffing-and-chorizo-egg-cups/>

Ingredients:

- 3 ounces of Spanish chorizo, casings removed and diced
- 1 quarter of a medium onion, chopped
- olive oil
- 2 cups of leftover plain stuffing (I used Trader Joe's but if you made your own stuffing with meat and veggies in it, you can skip the chorizo and onion part and just start pressing the leftover stuffing against the muffin cups to create a "crust")
- 6-8 eggs, depending on how much stuffing covered your muffin cups (mine rendered 7 egg cups)
- freshly cracked pepper

Preparation:

Preheat the oven to 350 degrees F. Grease 6-8 baking cups of a standard size muffin pan.

In a medium skillet over medium heat, sauté chorizo and onion in a little bit of olive oil. Cook until onions soften, about 3-5 minutes. Then add stuffing. Stir to combine. Your stuffing should have a bit of red color from the chorizo fat. Remove from heat and let it cool for 5-10 minutes or until it's safe to handle with your hands.

Spoon stuffing into each baking cups. Using your fingers to pat down the stuffing to cover all surface area in each cup. Make sure there is no excess stuffing in each cup or your eggs will overflow. Crack an egg into each cup.

Bake for 20-22 minutes or until desired doneness. Let it rest for 10-15 minutes before removing them from the muffin pan. Use a butter knife to loosen the edges in a sawing motion. Then use a fork and the butter knife together and gently remove each egg cups from the pan. Sprinkle some freshly cracked pepper on top before serving.