



## Spanish Breakfast Skillet

Servings: 4

Active cooking time: 45 minutes

Beverage pairings: Fresh Squeezed Orange Juice

### **Ingredients**

6 each	Redskin Potatoes
1 cup	Kosher Salt
4 strips	Coriander and Tangerine Bacon, cut into lardons (can substitute pancetta)
1 each	Spanish Onion, halved and cut into thin strips
½ cup	Spanish olive oil, good quality
¼ cup	Flat leaf parsley, rough chopped
¼ cup	Cilantro, rough chopped
4 each	tomatoes, stewed and pureed
¼ cup	Serrano ham, diced
4 each	eggs

### **Method of Preparation**

1. Preheat the oven to 350°F. Spread the salt into a ¼" thick layer on a baking sheet. Lay the potatoes in a single layer on the salt. Bake for 45 minutes or until they can be smashed with very little force.
2. Meanwhile in a skillet over medium heat render the bacon until light brown. Add the onion and simmer until the onions are translucent. Do not brown the onions.
3. Cool the potatoes slightly and then remove from the tray. Brush off any excess salt. Smash the potatoes with the palm of your hand to break them up into 3-4 smaller pieces.
4. Add ½ cup of the olive oil to the pan and increase the heat slightly. Once the olive oil begins to bubble. Add the potatoes and cook until the potatoes become crisp.
5. Fold in the tomato puree, parsley, cilantro and Serrano ham. Season with salt and pepper.
6. Divide the mixture among four cazuela dishes (or other individually-sized, oven safe dish will do). Crack one egg over each dish, season the egg with salt and pepper and pop back in the oven for 9 minutes.
7. Garnish with additional parsley and cilantro.