

Duelos y Quebrantos - Scrambled Eggs with Chorizo

Ingredients	Preparation
<p>200 grams Bacon cubes 1 Chorizo pork sausage, sliced or crumbled 4 Eggs, beaten 2 cloves garlic, chopped 200 grams Onion, thinly sliced 2 Piquillo Peppers, sliced ½ cup Green Peas Dash Sweet Paprika Salt, to taste <u>Organic EVOO</u></p> <p>Suggested Wine Pairings: <u>Bodega de las Estrellas </u> <u>Ego Vinum Barrica</u> <u>Seleccion Natural</u> <u>Amphora Red Wine Blend</u></p>	<ol style="list-style-type: none"> 1. Begin to sauté the bacon and chorizo with the chopped garlic. Meanwhile, in a separate pan, sauté the onion and piquillo red pepper in some extra virgin olive oil until soft. 2. When the meat is crispy and cooked and onion and peppers soft, add the onion and pepper mixture to the meat and garlic pan. Add paprika and peas and mix until combined. 3. Over medium to low heat, add the beaten eggs and stir well. Add salt to taste and finish cooking, stirring constantly. 4. Serve with a drizzle of EVOO and a glass of wine from La Mancha, Spain.

This recipe is courtesy of the winery Bodega de las Estrellas from Spain.

Duelos y Quebrantos is a traditional part of the cuisine of La Mancha, Spain. The name comes from Don Quixote, famous for fighting with the wonderous windmills from La Mancha. Natural winery, Bodega de las Estrellas, shared this recipe with us that they like to prepare for holidays, or when special guests come to visit from all over the world.