

TURKISH EGGS ON ROASTED PUMPKIN, CHORIZO AND LENTILS

2/3 cup Puy lentils
500 grams pumpkin
200 grams button mushrooms
1 onion, sliced
1 red capsicum, sliced
150 grams chorizo, sliced
1 x 400 gram tin crushed Italian tomatoes, or
400 grams of fresh tomatoes, skinned and chopped
2 cloves garlic, crushed
2 teaspoons paprika
2 teaspoons ground cumin
1/3 cup olive oil
Sea salt and freshly ground pepper



EGGS:

4 eggs
4 tablespoons butter
1 clove garlic, crushed
¼ teaspoon each paprika, ground cumin and dried chilli flakes

Cook the lentils in boiling salted water until tender. Drain well and set aside.

Peel the pumpkin and cut into 2cm pieces. Halve or quarter the mushrooms. Combine with all the remaining ingredients in a large bowl and toss well to coat in the spices.

Tip onto a large lined baking dish and season generously. Roast for 20-30 minutes, turning the vegetables every 10 minutes for even browning.

EGGS:

Melt the butter in a non-stick saute pan with the garlic and spices. Gently break the eggs into the pan. Spoon over the spiced butter. I like my eggs flipped, but you may prefer to keep them on one side.

TO SERVE:

Put a layer of the lentils on each plate, spoon over the pumpkin/chorizo mix, and lastly the eggs. Decorate with parsley or microgreens.