

Spanish Migas with Fried Eggs

YIELD Serves 4 to 6

TIME 50 minutes

Why This Recipe Works

Spanish migas is made by frying bread crumbs (and larger pieces of bread) in pork fat to create a rich, satisfying hash. For our version we started by kneading water seasoned with salt and smoked paprika into the bread, adding extra water as needed for the bread to soften appropriately. We then fried a mixture of soft chorizo, thick-cut bacon, and crushed garlic cloves until the bacon fat had rendered, the bacon had crisped, and the oil had taken on the garlic flavor. We used most of the oil and rendered bacon fat to fry the bread until the smallest pieces were browned and crisped throughout and larger pieces were crisped on the outside and moist within. We then fried a mixture of Cubanelle and red bell peppers until they blistered and softened, returned the meat to the pan, and added sherry vinegar for brightness and parsley for color. Finally, we topped the dish with sunny-side up fried eggs.



Gather Your Ingredients

- 1/3 cup water, plus extra as needed

Before You Begin

- * Fresh or stale bread can be used here. Buy fully cooked Spanish-style chorizo that is somewhat soft; if you can't find it, substitute linguica. Anaheim chiles can be used in

- ☐ **1** teaspoon table salt, divided
- ☐ **1** teaspoon smoked paprika, divided
- ☐ **5** (¾-inch-thick) slices rustic, crusty bread (9 ounces), bottom crust removed, cut into ½- to ¾-inch cubes (5 cups)
- ☐ **6** large eggs
- ☐ ¼ cup extra-virgin olive oil
- ☐ **6** ounces Spanish-style chorizo sausage, halved lengthwise and sliced ¼ inch thick
- ☐ **2** slices thick-cut bacon, cut into ½-inch pieces
- ☐ **4** garlic cloves, smashed and peeled
- ☐ **2** Cubanelle peppers, stemmed, seeded, and cut into ½-inch pieces
- ☐ **1** red bell pepper, stemmed, seeded, and cut into ½-inch pieces
- ☐ ½ teaspoon sherry vinegar
- ☐ **1** tablespoon minced fresh parsley, divided

place of the Cubanelles. Serve as a hearty breakfast or brunch or with a salad for dinner.

Instructions

- 1.** Whisk water, ½ teaspoon salt, and ½ teaspoon paprika in large bowl until salt is dissolved. Add bread and knead gently with your hands until liquid is absorbed and half of bread has broken down into smaller pieces. If bread does not break down, add extra water, 1 tablespoon at a time, and continue to knead until you have mix of bigger and smaller pieces interspersed with a few crumbs. Set aside. Crack 3 eggs into small bowl. Repeat with remaining 3 eggs and second small bowl. Set aside eggs.
- 2.** Heat oil, chorizo, bacon, and garlic in 12-inch nonstick or carbon-steel skillet over medium heat, stirring frequently, until bacon fat is rendered and bacon is just beginning to crisp at edges, 6 to 8 minutes. Using slotted spoon, transfer chorizo and bacon to medium bowl; discard garlic. Reserve 2 tablespoons fat. Pour remaining fat over bread mixture and toss to combine. Add bread to now-empty skillet and cook over medium-high heat, stirring frequently, until smallest pieces are browned and crisp throughout and larger pieces are crisp on exterior and moist within, 12 to 15 minutes. Return bread mixture to now-empty bowl.

3. Add 1 tablespoon reserved fat, Cubanelle and bell peppers, remaining $\frac{1}{2}$ teaspoon salt, and remaining $\frac{1}{2}$ teaspoon paprika to now-empty skillet. Cook over high heat until peppers are softened and slightly blistered, 3 to 5 minutes. Return chorizo mixture to skillet with peppers and cook, stirring frequently, until heated through, about 30 seconds. Sprinkle with vinegar and 2 teaspoons parsley and toss to combine. Transfer to bowl with bread and toss to combine. Transfer to wide serving bowl.
4. Heat remaining 1 tablespoon reserved fat in now-empty skillet over medium-high heat until shimmering. Swirl to coat skillet. Working quickly, pour 1 bowl of eggs in 1 side of skillet and second bowl of eggs in other side. Cover and cook for 1 minute. Remove skillet from heat and let sit, covered, for 15 to 45 seconds for runny yolks (white around edge of yolk will be barely opaque), 45 to 60 seconds for soft but set yolks, and about 2 minutes for medium-set yolks. Transfer eggs to top of migas, sprinkle with remaining 1 teaspoon parsley, and serve.

Getting to “Crunchewy”?



Properly hydrating the bread (either fresh or stale loaves) for migas ensures the proper crunchy–chewy texture once it is fried. Add $\frac{1}{3}$ cup of water to 5 cups of bread cubes, and then knead in more as needed until you have a mix of bigger and smaller pieces interspersed with a few crumbs.