



Smoky cured chorizo gives savory depth to the bread cubes in our migas.

Mexican migas, and paired them with the chorizo. A diced red onion, along with 3 cups sliced fresh kale, added light, fresh flavors. Both curly and lacinato (dinosaur) kale worked; baby kale, which requires no stemming, can be substituted.

The timing on adding the bread cubes was important. Mixing them in too early made them mushy; sprinkling them over the finished dish left them too crunchy. Best was to stir the bread in at the end of cooking, giving the cubes a chance to heat and just begin to soften at the edges without losing their crunch. Their salty, garlicky flavor came through beautifully.

Garlicky Spanish-Style Eggs with Bread and Chorizo (Migas)

Start to finish: 30 minutes | Servings: 4

FOR THIS ONE-PAN MEAL, we liked a rustic, peasant-style bread with a dense, even crumb and a hearty crust. We preferred dark green lacinato or Tuscan kale, but curly or baby kale worked, too. Stem and chop larger kale before weighing. Baby spinach was also delicious but required some prep work; use a 5-ounce bag and microwave it in a covered bowl until wilted, about 2 minutes, then squeeze dry.

Don't walk away while browning the chorizo. Chorizo brands vary widely in fat content—not to mention flavor—and can go from golden brown to burnt in seconds.

—BIANCA BORGES

- 8 large eggs
- Kosher salt
- 3 ounces cured chorizo, halved lengthwise and thinly sliced crosswise
- 3 tablespoons extra-virgin olive oil, divided
- 2½ cups ½-inch rustic bread cubes
- 1 medium red onion, finely chopped (about 1 cup)
- 2 garlic cloves, thinly sliced
- ¼ teaspoon sweet paprika
- ¼ teaspoon cayenne pepper (optional)
- 4 cups lightly packed coarsely chopped lacinato kale (about 3 ounces)
- Ground black pepper

▪ **In a medium bowl**, whisk the eggs and ½ teaspoon salt. In a 12-inch nonstick skillet over medium, cook the chorizo, stirring frequently, until browned and crisp, 2 to 5 minutes. Use a slotted spoon to transfer the chorizo to a medium bowl, leaving any fat in the pan.

▪ **Add 2 tablespoons of the oil** to the skillet and return to medium-high. Add the bread and a pinch of salt and cook, stirring and tossing frequently, until browned and crisp, 3 to 5 minutes. Transfer to the bowl with the chorizo.

▪ **Return the skillet** to medium heat and add the remaining 1 tablespoon of oil, the onion, garlic, paprika, cayenne, if using, and ¼ teaspoon salt. Cook, stirring frequently, until the onion and garlic are softened and lightly browned, 3 to 5 minutes. If the garlic darkens too fast, reduce the heat. Add the kale and cook until wilted but still bright green, 1 to 2 minutes.

▪ **Whisk the eggs** to recombine, then pour into the skillet and immediately reduce the heat to low. Cook, stirring and scraping the edges of the pan constantly until barely set, about 1 minute. Stir in the bread and chorizo. Cook to desired consistency, 30 to 90 seconds. Taste and season with salt and pepper. ♦