

Spanish Migas | bites out of life

Adapted from [In Praise of Sardines](#)

- 2 cloves garlic, sliced thinly
- 1 poblano chile, seeded and diced
- 4 ounces chorizo, diced
- 1 demi-baguette, torn into 1/2-inch cubes
- 1 teaspoon paprika
- 1/2 teaspoon chile powder (I used the Valle del Sol kind from Whole Foods)
- 1/4 teaspoon cayenne
- salt and pepper, to taste



- 1) Coat the bottom of a 10-inch skillet over medium-low heat. Cook garlic until golden, then set aside. Turn up the heat to medium-high and cook the peppers until slightly charred, then set aside. Lower the heat back to medium-low and add the chorizo, stirring, until lightly browned, then remove to plate.
- 2) Toss the bread cubes in the fat from the chorizo and the olive oil in the pan. Evenly splash about 1/4 cup of water over the bread. Using a spoon to break up the bread cubes somewhat, cook until they start to crisp up and brown, about 10 minutes. Add oil if the bread looks dry.
- 3) Add the paprika, chili powder and cayenne and cook for a minute or two, then toss back in all of the garlic, peppers and meat. Stir and cook for a few minutes more, then serve. Top with a fried egg if you're feeling extra fancy and/or hungover.

From: <http://www.bitesoutoflife.com/2011/10/20/spanish-migas/>