

Polenta & Chorizo with Poached Eggs

1 1/3 cups crumbled queso fresco (about 6 ounces)

1/2 cup chopped fresh cilantro

3 1/4 cups water

1 cup polenta

1 1-pound bag frozen yellow corn kernels, thawed

1 medium onion

1/2 red bell pepper

1/2 green bell pepper

1 can black beans, drained and rinsed

1 pound fresh link chorizo sausage, casings removed

1 pound cherry tomatoes (about 3 1/2 cups)

4 poached eggs

Preheat oven to 425°F.

Toss cheese and cilantro in small bowl. Set aside.

Mix 3 1/4 cups water, polenta, and corn kernels in 13x9x2-inch glass baking dish. Sprinkle generously with salt and pepper and stir to blend well. Bake until water is absorbed and polenta is tender, stirring once, about 25 minutes.

Meanwhile, add a little olive oil to a non-stick skillet and sauté onions and red/green pepper in large over medium-high heat until softened. Add black beans and chorizo, cook until chorizo is browned, breaking into small pieces with side of wooden spoon, about 6 minutes. Add cherry tomatoes to skillet. Cover, reduce heat to medium, and simmer until tomatoes soften, about 6 minutes. Uncover and crush some tomatoes with a fork. Simmer until tomatoes release juices and sauce thickens slightly, about 10 minutes.

Poach eggs using preferred method.

Spoon the polenta onto a plate and top with chorizo mixture, poached egg, then cheese mixture.