



HUEVOS A LA MEXICANA

INGREDIENTS LIST/ Serves 2 people

4 eggs
1 diced tomato
1/4 diced onion, or 2-3 stalks of diced scallions
chile of choice or ¼ green bell pepper
small amount of cooking oil (we use corn oil)
Salt to taste

Accompaniments:

Haas Avocados (sliced)
Corn Tortillas (we factor in 2-3 per person)
Fresh baguette, warm from the oven is best!

Habanero Salsa:

1-2 Habanero Chiles (minced, seeds taken out if you want less heat) ½ of the sliced Red Onion,
2 tbsp. fresh lemon juice, and salt to taste. Mix well, adding more juice if you prefer it more tangy.

Making the Huevos a la Mexicana ~ bring eggs to room temperature prior to starting

1. Heat cooking oil and add diced onion/scallion. Grill at low flame until onion softens and begins to char around the edges.
2. Add diced tomatoes and pepper - continue to cook until tomato release its juice, and sauce begins to thicken.
3. Add the eggs, pour a little salt on top of each egg and mix with other ingredients. Let it cook for a short while and stir again as needed so the mixture does not stick to the pan.

HOT TIP: NEVER ADD EGGS DIRECTLY - IF THE EGG IS SPOILED, YOU'LL HAVE TO START ALL OVER AGAIN.

4. Remove from heat when the egg is cooked to your liking.

HOT TIP: If you're not serving right away, remove from heat BEFORE it's done to your liking as the eggs will continue to cook after you remove them from the heat source.

5. Serve with tortillas or fresh baguette and a hot salsa of your choice.
6. Create a fun playlist to accompany you while cooking. We like Edie Gorme and the Trio Los Panchos.