



**VEGETARIAN EGG with SALSA ROJA or SALSA VERDE**

# Fried Eggs on Tortilla

SERVES 4

- 4 eggs
- 4 corn tortillas
- 1 jar (220g / 7\_ oz.) Salsa Roja María Dolores
- 2 tablespoons olive oil

## METHOD

1. Pour Salsa Roja into a pan and cook over lowest heat.
2. Heat 1 tablespoon of olive oil in a frying pan. Briefly fry tortillas on both sides.  
Take out of the pan and cover up to keep warm.
3. Add another tablespoon of olive oil and crack eggs open to make fried eggs.  
Fry until the sides are lightly crispy (to sting the end of a wooden spoon into the egg white to the bottom of the pan quickens the making of the fried egg).
4. Meanwhile, the salsa should be heated, but not boiling. Arrange fried eggs on the tortillas, and pour Salsa Roja María Dolores onto it. Serve.

ALTERNATIVE: To a Mexican, tortillas are part of everyday life. With almost every meal in Mexico, tortillas are served as a side dish – also with fried eggs for breakfast. In case there are no tortillas available, white bread will be a tasty replacement. Instead of using Salsa Roja only, you may pour Salsa Roja onto one, and Salsa Verde onto the other fried egg.

