



Elvea, festa all'italiana

Huevos rancheros



Ingredients for 2 Persons

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| 400 g | ELVEA peeled whole tomatoes |
| 1 handful | fresh coriander leaves |
| 0,50 | yellow onion |
| 1 big | garlic clove |
| 1 | jalapeño pepper |
| 0,50 teaspoons | salt |
| 140 g | chorizo |
| | vegetal oil |
| 4 | tortillas |
| 4 large | eggs |
| 1 | avocado |
| 100 g | grated cheese |
| | sour cream |

Preparation

- Put the tomatoes (with the juice from the can), the onion, the coriander, the garlic, the jalapeño pepper and 1/2 tbsp. salt in the blender and puree until it becomes a smooth mix. Put the mixture in a small pot and simmer on a medium high heat until everything is slightly thickened. This takes about 10 minutes. Cover and keep warm on a low heat.
- Bake the chorizo on a medium high heat in a wide pan (without fat) until it turns brown. Put the chorizo on the sauce and cover again.
- Put 1 tbsp of vegetable oil in the wide pan. Place a tortilla in the pan and fry until it turns light brown, but does not turn crispy. This takes about 30 seconds. Turn the tortilla over and cook for another 30 seconds. Arrange the tortilla on a plate. Bake the remaining tortillas, adding a little extra oil if necessary.
- Put some oil again in the pan. Work portion by portion. Break the eggs into the pan. Bake until the bottom is firm and the edges turn golden brown, for 1 to 2 minutes. Put the fire on medium, cover and fry some more until the eggs are fully cooked, for approx. 1 min. Place an egg on each tortilla and spoon the warm sauce over the eggs. Sprinkle with the avocado, cheese and some extra coriander. Finish with a dollop of sour cream.

