

Huevos a la Mexicana (Mexican scrambled eggs)

Serves 4:

Half a jar of 'Sabores Aztecas' Pico de Gallo

8 eggs

4 tablespoons vegetable oil

About 400g rice (arroz a la mexicana), refried beans, and/or sautéed or salad nopales

Sea salt and black pepper

Break the eggs into a bowl, beat them with a fork and season with black pepper. Heat half the oil in a wide frying pan until almost smoking, then add the eggs and stir until just firm, seasoning them with salt to taste. Remove from the pan and set aside. Return the pan to the heat with the remaining oil and add the pico de gallo sauce. Let it fry for a few minutes to evaporate the liquid, then toss in the eggs and fry for one minute more. Serve with rice or beans. For a carnivorous version, fry 200g diced cooking chorizo in the pan until cooked and crispy, before you add the eggs.