




## Huevos tirados with Salsa Mexicana and hoja santa her

**Category: Breakfast, Egg and Dairy, Sauces, Beans**

A different dish that you can not miss!

 Preparation  
time  
**25 min.**

 Difficulty  
**Medium**

 Portions  
**4 personas**



### Ingredients

- 4 Eggs
- 1 piece Hoja santa
- 4 tbsps Vegetable oil
- 1 cup Frijoles Negros Refritos La Costeña®
- 1 Plantain
- 1/2 cup Mexican Salsa La Costeña®
- Salt and pepper to taste



### Preparation time

1. Mix eggs with hoja santa herb; whisk and set aside.
2. Heat two tablespoons oil and fry beans. Set Refried Black Beans aside. Add two additional tablespoons oil and include eggs, and whisk. Season with salt and pepper.
3. Halfway through the cooking time add two tablespoons Mexican Salsa, mix with beans until smooth paste is achieved.
4. Slice plantain bananas; roast in fry pan.
5. Serve scrambled eggs over remaining hot Salsa and plantain.