



Perfectly poached eggs with cream of asparagus and sweet red pepper

Category: Breakfast, Egg and Dairy, Pork, Vegetables, Vinegar

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Preparation
time
30 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 1 can Pimiento Morrón en Tiras La Costeña®
- 1/2 cup Pork ham cut in cubes
- 1 can Crema de Espárragos Campbell's®
- 1 cup Milk
- 3 cups Water
- 3 tbsps Vinagre de Manzana La Costeña®
- 4 Eggs
- 4 pieces Toasted bread



Preparation time

1. In a skillet put Pimiento Morrón en Tiras sweet red pepper, ham, Crema de Espárragos cream of asparagus soup, milk and water. Cook for 3 minutes over medium heat.
2. In a small pot mix water and Vinagre de Manzana vinegar. Bring to a boil, reduce heat, whirl; while whirling pour one egg at a time. Cook 4 to 6 minutes. Strain, set up on toasted bread and cover with Crema de Espárragos cream of asparagus soup and Pimiento Morrón en Tiras sweet pepper.