



Divorciados eggs with peruvian beans

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

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Preparation
time
30 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 1 bottle Salsa Mexicana La Costeña®
- 2 Moritas pepper soaked
- 1 bottle Salsa Verde La Costeña®
- 60 g Charred and peeled Poblano pepper strips
- 1 cup Frijoles Refritos Peruanos La Costeña®
- 8 Eggs
- Salt and pepper to taste
- 8 tbsps Vegetable oil
- 8 Frieds corn tortillas
- 8 Corns tortilla chips



Preparation time

1. Blend Salsa Mexicana sauce with morita pepper. Bring to a boil; reduce heat and keep sauce warm.
2. Blend green sauce with Poblano pepper strips. Bring to a boil; reduce heat and keep sauce warm.
3. Heat Frijoles Refritos Peruanos beans.
4. Cook fried eggs. Season with salt and pepper.
5. Spread Frijoles Refritos Peruanos on tortillas. Place one fired egg on top of each tortilla.
6. Cover one egg with green sauce, and the other egg with red sauce.
7. Serve Frijoles Refritos between the eggs. Add a couple of corn tortilla chips placed on beans.