

Huevos Divorciados

Two fried eggs, two salsas, red and green, served side by side and never mixed

SERVES

2

PREP

15 min

COOK

20 min

LEVEL

Medium

PER SERVING

560 kcal, 19 g protein

Ingredients

4 large (about 200 g) eggs

4 small (120 g), corn or flour tortillas

3 medium (350 g), quartered tomatoes

300 g, husked (or unripe green tomatoes) tomatillos

1 medium (150 g) white onion

2 fresh (14 g), seeds removed for less heat green chillies

4 cloves (12 g) garlic

a small handful (10 g), chopped fresh coriander

5 tbsp (75 ml) vegetable oil

1, juiced (about 15 ml) lime

1.5 litres, for boiling water

to taste salt

Method

- 1 Bring a saucepan with 1.5 litres water to a boil. Add the tomatoes, tomatillos, the whole onion, both chillies and the garlic and boil 6 to 8 minutes until soft and the skins split.
- 2 Using a slotted spoon, lift the tomatoes into one bowl and the tomatillos into a second bowl. Lift the onion, chillies and garlic onto a board and let cool enough to handle, then peel the garlic.
- 3 In a blender, blend the tomatoes with 1 boiled chilli, half the boiled onion, 2 peeled garlic cloves and 1/2 tsp salt until smooth, for the salsa roja.
- 4 In a blender, blend the tomatillos with the remaining chilli, the remaining onion, the remaining 2 garlic cloves, coriander, lime juice and 1/2 tsp salt until smooth, for the salsa verde.
- 5 Heat 1 tbsp oil in the pan over medium heat and fry the salsa roja 2 to 3 minutes until it darkens and coats a spoon. Wipe the pan, heat another 1 tbsp oil and repeat with the salsa verde.
- 6 Heat 2 tbsp oil over medium high and fry the tortillas 20 to 30 seconds a side until lightly golden and blistered but still bendable, topping up oil between batches if the pan looks dry. Drain on paper towel.
- 7 Add the remaining 1 tbsp oil to the pan over medium heat. Crack in all 4 eggs, cover and cook about 3 minutes until the whites are fully set but the yolks stay soft. Season with salt.
- 8 Plate two tortillas each, top with one egg apiece. Spoon salsa roja generously over one egg and salsa verde over the other, keeping the two apart, and serve at once.

CHEF TIP

Fry each salsa briefly after blending, it thickens the sauce and mellows raw onion, the difference between flat and vivid

WHY A GOOD EGG SHOWS HERE

A rich yolk turns soft and jammy against two sharp salsas, its colour and creaminess doing exactly what a good fried egg should



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