

Huevos a la Mexicana

PREP TIME: 10 MIN | COOK TIME: 10 MIN | SERVINGS: 2

INGREDIENTS:

- 4 large or 6 small eggs (or 1/2 block of firm tofu, crumbled)
- 1 medium tomato, diced
- 1 small onion, chopped
- 1 small jalapeño, chopped
- 2 Tbsp oil
- Salt & pepper, to taste
- Tortillas, for serving (optional)

Optional added flavor if using tofu:

- 1 tsp turmeric powder
- 2 Tbsp nutritional yeast
- ½ tsp paprika

RECIPE NOTES:

- You can use less jalapeño or skip if you prefer.
- Pair with salsa, beans, or rice, or enjoy as is!

DIRECTIONS:

- Crack eggs in a bowl, season with salt and pepper, and lightly whisk. Set aside.
- Heat oil in pan on medium-high. Add chopped onion and cook for 3 min., or until tender and translucent.
- Stir in chopped jalapeño and cook for 1 min. Add diced tomato and sauté for 2 min., or until softened.
- Pour in eggs (or crumbled tofu and seasoning if using) and cook until set, or to your liking. Transfer to plate.
- Heat a separate skillet (or the same skillet, wiped down) over medium-high. Cook tortillas for 2 minutes on each side. Remove pan from heat and serve with eggs.

