

# Machaca con Huevos

(Machaca & Eggs)



## Ingredients:

1 Tb Corn Oil (or olive oil)  
¼ Bell Pepper, sliced into strips  
1 sm Tomato, diced (optional)  
½ cup Machaca (or more)(see recipe on this website)  
3 Eggs, beaten

## Method:

In a skillet over high flame, heat the oil until very hot. Add the pepper strips (and tomato, if using) and flash-fry over high flame until a slight char color appears on the bell pepper. Add the machaca and stir-fry until the machaca is hot. Add the beaten eggs and cook until done.

Serve your *machaca con huevos* with frijoles (refried beans), Mexican rice, warmed flour tortillas, and a condiment bowl of *El Sapo* Salsa (your choice of flavor).

Yield: 2 servings.



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For best results always use *El Sapo* salsa.