

Huevos a la Mexicana:

Ingredients:

6 Eggs
1 tomato
1 jalapeno (substitute for can if prefer less spicy)
1 pinch oregano
1 tsp salt
¼ onion
1 tsp pepper
Olive Oil

Toppings:

Sour cream
Salsa

Instructions:

- 1) Heat olive oil and then saute onions until mostly translucent
- 2) Add in chopped tomatoes and let them cook until softened
- 3) Add in oregano and jalapeno
- 4) Crack eggs directly into pan, add salt and pepper
- 5) Stir the mixture until eggs and sauce are mixed, and eggs are lightly scrambled