



Huevos Divorciados

By Anna Francese Gass

Huevos Divorciados (Divorced Eggs) is an incredible dish of eggs, served on top of some lightly fried corn tortillas. The secret to great Huevos Divorciados is the homemade salsa verde & salsa rojo poured over the eggs. Now, one fried egg is covered in salsa verde and the other egg is covered in salsa rojo. The sauces don't mix. That is why these two eggs are divorced!

Janet, the lovely Mexican woman that taught me this dish told me to garnish the dish with some sliced avocado. Its not a super quick breakfast but I can guarantee those two eggs will reconcile in your stomach.

PREP TIME

15 Minutes

COOK TIME

20 Minutes

MAKES

2 servings

Huevos Divorciados

INGREDIENTS

- 2** eggs
- 2** corn tortillas
- ½ cup** vegetable oil
- salsa verde (recipe follows)
- salsa rojo (recipe follows)
- ½** avocado
- kosher salt, to taste
- fresh ground pepper, to taste

DIRECTIONS

1. Make both salsas and set aside.
2. In a small non-stick pan, fry eggs sunny side up. Cover with a lid for two minutes to set yolks.
3. In another small pan, heat oil on medium and drop in corn torilla. Fry on each side for one minute, just to soften. Drain on a paper towel lined dish. Sprinkle with salt.
4. To plate, place two corn tortillas with one egg on each. Top one egg with sala rojo and the other with salsa verde. Garnish with avocado.



Salsa Verde

INGREDIENTS

- 10** tomatillos
- 1 teaspoon** kosher salt
- 1 teaspoon** ground pepper
- 1 cup** cilantro
- 1** clove garlic
- 1** teaspoon vegetable oil
- ½** small white onion, minced

DIRECTIONS

1. Remove husks from the tomatillo and boil until soft. Place in a blender with garlic, salt, pepper and cilantro.
2. In a sauté pan, heat oil and cook onion until translucent.
3. Add blended tomatillo mixture to the pan with the onion and cook for 5 to 10 minutes until heated through and combined.

Salsa Rojo

INGREDIENTS

- 10** small red tomatoes or 5 large
- 1 teaspoon** kosher salt
- 1 teaspoon** ground pepper
- 4** clove garlic
- 1 teaspoon** vegetable oil
- 1** white onion, minced

DIRECTIONS

1. Core red tomatoes and place in a blender with salt and pepper.
2. In a large sauté pan, heat oil and cook onion and garlic until softened and translucent. Pour in blended tomatoes and cook for ten minutes until heated and combined.

Buon Appetito!