

Huevos Rotos

Makes 2 servings

Ingredients:

2 Yukon gold potatoes
1/2 cup (120 ml) olive oil
2 eggs
Sea salt to taste
Ham, paprika, parsley (optional)

Directions:

1. Cut the potatoes into French fries.
2. Heat the oil in a skillet over medium heat. When hot, add sea salt and the potatoes, stirring occasionally.
3. Once the potatoes are cooked through and golden brown, put them on a plate with a paper towel.
4. Move the potatoes to two shallow bowls for serving.
5. Heat the same pan over medium heat, using the same oil.
6. Fry the eggs. Do not overcook!
7. Put one fried egg on top of each bowl of potatoes. If desired, add ham, parsley, paprika, and a pinch of salt.
8. Break the yolks and enjoy!

