

Crispy Egg Taco with Cream Cheese, Pico de Gallo, Coriander & Tajin

(Serves 2)



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Prep Time: 10 Minutes

Cook Time: 3 Minutes

About: These Crispy Egg Tacos are great for a quick spicy breakfast, brunch, lunch or even shared over dinner. Really simple to do & full of Mexican flavour!

Ingredients:

- 2 Easy Flatbreads ([See Recipe](#))
- 4x Tbsp Rapeseed Oil
- 2 Tbsp Cream Cheese
- 2x Free Range Eggs
- ½ Diced Red Onion
- 1 Diced Tomato
- ¼ Diced Red Pepper
- ¼ Diced Chilli Pepper
- 1 Lime
- 5g Chopped Coriander
- 2g Chopped Coriander Roots
- 10g Sliced Spring Onion
- 2g Tajin Salt
- Pinch Sugar
- Salt & Pepper

Directions

- In a bowl add the red onion, tomato, cucumber, red pepper, chilli & mix them together. Squeeze in half a lime, a touch of sugar, chopped coriander roots & salt & pepper. Allow to marinate for 10 minutes.
- Heat the oil in a pan over a medium heat, crack in the eggs & fry until cooked to your preference.
- On a warm flat bread spoon over some cream cheese.
- Place the egg onto the cheese & spoon over the Pico De Gallo Salsa.
- Garnish with chopped coriander, spring onion, fresh chilli & Tajin Salt.

Tip.

1. Cook the eggs over a high heat & place a lid over the top of the pan, this we give you a crispier egg white with a very soft runny egg yolk.

