



Huevos Habaneros

SERVES 2 ⌚ PREP TIME 15min COOK TIME 30min

INGREDIENTS

- 4 eggs
- 1/2 cup red onion, chopped
- 1/2 cup red, yellow, and orange peppers, chopped
- 5 cloves garlic, minced
- 1/4 cup tomatoes, chopped
- 1 habanero pepper, seeded and chopped
- 2 tablespoons **La Fe White Cooking Wine**
- 2 tablespoons cumin
- 1 teaspoon Hungarian paprika
- 4 tablespoons butter, sliced
- 2 green onion, chopped
- salt and **La Fe Ground Pepper**, to taste
- 1 cup **La Fe Queso Fresco (optional)**

DIRECTIONS

1. Begin by preheating the oven to 375 F.
2. Now start by chopping the garlic, peppers, and onions.
3. Following this, add in the peppers and onions to a medium-skillet over medium high heat with 2 full tablespoons of butter. Now begin to saute until the onions turn translucent.
4. Afterwards, add in the garlic and stir.
5. Now begin to evenly dice the habanero and toss the batch into the pan with the peppers and onions.
6. Following this, add in the chopped tomatoes and reduce the heat to medium.
7. Continue stirring and then add the cumin, paprika, and green onions to the skillet. Stir the mixture until the spices are evenly distributed throughout the skillet.
8. Once the spices are spread out, add two tablespoons of the La Fe White Cooking Wine and bring the mixture to a boil until most of the liquid has evaporated.
9. Now once cooked evenly, split the mix across two ramekins or bowls, or fill each ramekin about half-way with the mix.
10. After the oven-safe receptacles have been properly filled. Cover each mixture with cheese, then crack two eggs in each ramekin.
11. Once you have completed this step, move on and place each ramekin in the oven for roughly 15 minutes.
12. When egg whites are nearly set, add in the shredded La Fe Queso Fresco to the top and let the mixture cook for approximately another 5 minutes or until the cheese begins to brown or bubble.
13. Remove them from the heat and then allow them to cool for about 10 minutes, then serve the dishes carefully, and enjoy!