



Calentado Express

SERVINGS 4 **PREP TIME** 8 mins **COOK TIME** 4 mins

INGREDIENTS

- 2 cups scallions
- 2 cups onion
- 2 cups tomato
- 1/2 tsp salt
- 1/2 tsp paprika
- 1/2 tsp turmeric
- 1/2 tsp pepper
- 1 **La Fe Arepas**
- 1/4 cup **La Fa Red Kidney Beans**
- 1/4 cup leftover white rice
- 1 egg

DIRECTIONS

1. On a medium-low heat saute the scallions, onion, and tomato for 10 minutes. Add the salt, paprika, turmeric, and pepper while sauteing.
2. On the side, heat up 1 La Fe Arepas on the stove and fry 1 sunnyside egg. Once cooked put them on the side
3. After 10 minutes of sauteing add the leftover white rice and La Fe red kidney beans. Let it heat up for about 2 minutes.
4. Place the Calentado on top of the La Fe Arepas followed by the sunnyside egg. Enjoy!