

## Habitas Fritas with Jamón Ibérico and Fried Egg



**PREP TIME**  
5 MINS



**COOK TIME**  
10 MINS



**TOTAL TIME**



**SERVES 2 PEOPLE**



**EASY**



### Ingredients

300g habitas fritas in olive oil  
1 garlic clove, peeled and thinly sliced  
50g sliced jamon ibérico de bellota  
2 large eggs  
6 tbsp of olive oil  
Sea salt to taste

### Method

Drain the oil from the habitas and keep two tablespoons that you can heat in a medium size frying pan. Add the garlic slices and gently fry until golden brown. Add the habitas and fried gently for 3 minutes to warm up, season with salt.

In a small non-stick frying pan, heat the olive oil until smoky and fry the eggs on a moderate heat to ensure the egg white becomes crispy and golden brown with a runny egg yolk. Drain on to some kitchen paper and set aside.

To serve, spoon the habitas fritas on a bowl or plate, lay the thin slices of jamón Ibérico and top with the fried egg. Season the egg yolk with sea salt and serve.