

Huevos Rotos con Jamón



PREP TIME

5 MINS



COOK TIME

10 MINS



TOTAL TIME

15 MINS



SERVES 2 PEOPLE



EASY



Ingredients

2 large free-range eggs
8 slices of jamón ibérico de bellota
1 maris piper potato, cut into thin straw potatoes
Olive oil to shallow fry
Salt to taste

Method

To fry the straw potatoes, heat about a finger deep of oil in a large frying pan. Once hot, fry the potatoes until golden brown, it takes between 3 and 4 minutes. Keep on stirring them, so they don't stick. Drain them on some kitchen paper, season with salt and keep warm while you fry the eggs.

In another frying pan, heat about 3 tablespoons of oil until hot and smoky. Break your eggs into the pan and fry until the egg white is lightly brown and crispy but the egg yolk is still runny, about 2 minutes.

To serve, place the straw potatoes on the centre of the plate, place one fried egg on each plate and lay your slices of Jamon Ibérico around the egg, season with salt and serve with some crusty bread. Use your knife and fork to break the eggs and turn them into 'huevos rotos' and say gracias to Don Miguel De Cervantes Saavedra.

<https://www.bascofinefoods.com/spanish-recipes/huevos-rotos-con-jamon/>