

## **Arepas de Huevo Con Aji Criollo**

(corn arepa de huevo with creole hot sauce)

### ***Ingredients:***

1 kg of corn flour (PAN Brand if possible)

wáter

salt

1 lt sunflower oil for deep frying

6 eggs

200 grm spring or Green onion

100 grs red tomatoes

2 lemons or limes

1 spoon of ketchup

200 grs fresh cilantro

100 grs rocoto pepper or jalapeño

The vegetables are chipped and mixed along with the lemon or lime juice to make a salsa for topping before eating.

The flour is mixed with water to form a firm dough. A ball of dough is rolled up and flattened to form a patty. This is fried in the oil until a bubble forms in the dough and it begins to firm up. Remove it from the oil and make a slit along one edge into which you pour one raw egg. Using more of the dough, you plug the slit and return it to the oil where you allow it to cook til it begins to brown and the egg is cooked inside. Exact timing will determine if the egg is cooked soft or hard.

Remove the Arepas and allow it to drain. Slice it in half, top with salt and salsa along with hot sauce if desired.

You will really enjoy this for breakfast.