BIGLEAGUEFOODIE UN-SCRAMBLE

INGREDIENTS

- 1/2 to 1/4 YELLOW ONION
- 1 ROMA TOMATO
- 3 EGGS
- QUESO FRESCO OR PANELA CHEESE
- CREMA MEXICANA (OPTIONAL)
- CILANTRO (GARNISH)
- TOSTADAS
- SALT & PEPPER

DIRECTIONS

1. Heat up a medium skillet or sauté pan. Slice the onion. I prefer long thin onion slices, and enough to cover the bottom of a medium sized sauté pan. Make sure you slice plenty of onions. They are the star of this dish.

2. Dice your tomato.

3. Once the pan is at medium heat, throw in the onions with butter or olive oil (I prefer butter) and season with salt. Cook a while until onions are brown, even a little bit charred and translucent.

4. Turn the heat down to medium low and add diced tomatoes. Cook together with onions for about two minutes. Add a bit more salt.

5. While tomatoes and onions cook, crack three eggs into a bowl, but DO NOT scramble.

6. Add a little more butter to the mixture if you feel you need to so that eggs do not stick to pan. Gently pour your eggs from bowl to the pan without breaking the yolks. Turn the heat down to low and cover. Cook covered until the egg white is partially set but egg yolks are runny. Check periodically. Do not stir the scramble just let it set. Do not flip. Eggs will be “sunny side up.”

7. Carefully slide eggs onto a plate. Garnish with fresh cilantro. You can crumble some queso fresco on top of you like. Another option is crema mexicana. I love to add some crunch so eating with tostadas makes this dish so delicious!