Yellow Corn Arepa with eggs



Ingredients:



4 pieces RICA Arepas Yellow Corn



6 whole large eggs



1 tbsp oil or butter



Salt, to taste



Black pepper, to taste



1/2 cup shredded cheese



1 whole avocado, sliced



1 cup optional add-ins: cooked sausage, ham, sauteed mushrooms, or RICA Sweet Corn

Step by Step

1. Preheat a skillet or grilled over high heat for 30 seconds. Reduce to medium and add the arepas.



2. Cook each RICA Yellow Corn Arepa once on each side until golden and heated through. Alternatively, heat in a toaster oven or air oven at 392°F (200°C) for about 5 minutes.



3. Choose the add-ins. Cook them if needed before adding the eggs.



4. Prepare eggs as desired: scrambled, fried, or as an omelet. For scrambled eggs or omelets, season and cook until set. For fried eggs, cook until the whites are firm.



5. Fold the selected add-ins into the eggs or serve on top. Add optional shredded cheese and allow it to melt slightly.



6. Serve each hot arepa with the eggs. Finish with avocado or other preferred toppings.



Traditional flavor in every bite!

Rica Rondo