

RECIPES

Ranch style eggs with Veggie balls



Ranch style eggs with Veggie balls

SERVES 4

TIME 35 MIN

This is a perfect “all in one pot dish” and the taste when dipping rye bread in the delicious sauce is beyond words.

INGREDIENTS:

40 pcs (640 g) of HUVUDROLL vegetable balls

2 onions, finely chopped

2 red peppers, finely chopped

2 garlic cloves, finely chopped

2 tbsp. olive oil, extra virgin

1 tsp. smoked paprika powder

1/2 tsp. cayenne pepper

1 tsp. sugar

1 tsp. cumin

1 can of blanched tomatoes

1 lime, juice

Salt and pepper

4 eggs

1 dl of chopped coriander and chives

Rye bread (or any type of bread)

STEP BY STEP:

1. Fry onions, red pepper and garlic in a frying pan in olive oil until it becomes golden brown and tender.
2. Add all the spices and the tomatoes. Mash the tomatoes with a spoon into smaller pieces. Simmer for 5-10 minutes and season with salt and pepper.
3. Fry the Veggie balls as instructed on the package.
4. Take down the heat to the lowest level of the tomato sauce and add the Veggie balls. Give it a stir and make 4 “holes” in the sauce. Crack an egg into each hole. Put a lid on the pan and cook for another 5-10 minutes, until the egg whites are set.
4. Sprinkle coriander and chives on top and serve with rye bread.