



Egg tacos with chipotle sauce

Ingredients

- 8 corn tortillas made with MASECA corn masa flour
- 8 eggs
- 2 tablespoons of oil
- 4 tablespoons of chopped onion
- 1 chopped green chili
- 1 chopped tomato
- ½ cup of cream
- 2 tablespoons of cream cheese
- chipotle chili in adobo to taste
- Salt to taste

Preparation

1. Fry the onion in oil. When it becomes transparent, add the chili and cook for one minute.
2. Incorporate the tomato and lightly beaten eggs. Stir to combine everything, and when it is cooked, serve with warm tortillas.
3. Accompany with chipotle sauce.

For the sauce:

1. Blend the cream with cheese and chipotle chili to taste.
2. Heat over low heat.