

## Huevos Rotos

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OK, I've got this under veggies which may be a bit of a stretch given the eggs. This has become one of our staple lunches.

*Huevos Rotos* is Spanish for Broken Eggs. It is usually made with fried eggs being broken over fried potatoes, sometimes with *jamon* thrown in for good measure. However, we first had it in Madrid where the eggs were served over a sort of *Ratatouille* mixture, though they used green peppers instead of sweet peppers. We now make it as a handy-dandy lunch using left over *Ratatouille* (I always make enough to have leftovers).

Louisiana hot sauce makes a wonderful addition.

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### Planning

serves:	2
prep time:	5 mins
cooking time:	4 mins

### Ingredients

4 ladels leftover Ratatouille  
2 or 4 (if hungrier) eggs  
hot sauce, such as  
    Louisiana  
Salt & pepper

### Method

Reheat the leftover Ratatouille in the microwave or pan. Meanwhile, fry the eggs making sure you leave the yolks soft.

Spoon the Rat. into suitable serving bowls. Place the eggs on top of the Rat. Season to taste with salt flakes and coarsely ground black pepper. Shake over hot sauce to taste.

It is *de rigueur* to break the egg yolks into the underlying veggies. Enjoy.