

This is one of our favourite Mexican dishes. Here is our take using our . We are lucky to have Tortilleria Monterrey in Victoria. Claudia and Ryan make and sell hand made corn tortillas. They are available at various local markets.

2-3 tomatoes, chopped

Olive oil

1 small clove garlic, chopped

½ tsp Monsoon Coast BBQ & Roast Rub

Salt to taste

15-20 Tortilla chips or 2-3 fresh corn tortillas

4 eggs

Cilantro, chopped

Cheese, grated

BBQ & Roast Rub

1 - If using tortilla chips, warm up in a 250°F oven for 10-15 minutes.

2 - If using fresh corn tortillas, brush each with olive oil, sprinkle with a little salt, cut into 8 triangles and microwave on high for 1 minute. (Or fry briefly in a little oil and sprinkle with salt.) Keep warm until everything else is ready.

3 - Heat oil in a small frying pan over medium heat.

4 - Add tomatoes and garlic and cook for a minute then add the BBQ & Roast Rub and salt.

5 - Cook until tomatoes break down and it turns into a bit of a sauce (5 minutes).

6 - Add some water if it seems too thick.

7 - In a separate pan fry the eggs to desired

8 - Divide tortilla chips between 2 plates, layer on some of the tomato sauce reserving a little for the top. Put the eggs on the sauce and top the eggs with the remainder of the sauce. Garnish with grated cheese and chopped cilantro.