

# Mimole Eggs



20 min



2 portions

## Ingredientes

For the mole sauce

1 pack of Red Mimole paste  
1 cup of tomato sauce  
2 cups of your choice of  
broth (chicken, beef, pork,  
vegetable)

For the recipe

4 eggs  
1 avocado  
2 tbsp. of olive oil

## Method

1. Prepare the mole sauce following the directions on the label.
2. Get your frying pan on a medium to low heat and add enough olive oil to lightly coat the bottom of a large nonstick pan (about 1 tablespoon). Crack the eggs into the pan. As the oil gets hotter you'll see it start to change the color of the eggs. If the oil starts to spit it's because it's too hot, so turn the heat right down. Cook until the tops of the whites are set but the yolk is still runny.
3. When they're ready, remove the pan from the heat and take the eggs out using a spatula. Place on a plate and dab them with some paper towels to soak up any excess oil. Cover the eggs with the mole sauce, garnish with avocado slices.