

# Huevos Rotos

Discover the essence of Spanish gastronomy with Olive Oils from Spain and Huevos Rotos! Dive into the rich history of this traditional dish, dating back to the 19th century in La Rioja, and elevate your culinary experience with the golden touch of EVOO.

## Ingredients

- 1 Potatoes.
- 1/3 cup extra virgin olive oil.
- 1 egg.
- 1 teaspoon smoked paprika.
- 1 tsp salt.
- 1 slice of serrano ham.

## Step by step

1. Slice the potatoes into fry strips
2. Heat a medium frying pan over medium-high heat and add olive oil.
3. Once the oil is hot but not smoking, add the potato to the pan.
4. Season them with a generous pinch of salt in a bowl of water.
5. Fry the fries for 6 minutes, flipping them occasionally.
6. Remove the fries from the pan and place them on a paper towel to cool.
7. Return the pan to the heat and add 2 tablespoons of olive oil.
8. Once the oil is hot, cook the eggs until they are over-easy.
9. Place them on top of the fries.
10. Sprinkle the eggs with smoked paprika and season them with salt to taste.
11. Serve with bread and enjoy your delicious Huevos Rotos!

