

DEVILLED EGGS TOSTADA WITH FRESH SALSA

Devilled Egg Tostada with Fresh Salsa recipe brings together the classic charm of devilled eggs with the vibrant zest of fresh salsa & hot sauce.



PREP TIME
20 MIN



COOK TIME
10 MIN



SERVINGS
4



Ingredients



- 8 4" corn tortillas
- 8 large eggs
- 20g Blenders Hot Sauce
- 30g Blenders Ranch Dressing
- For the salsa
- 80g red onion, finely diced
- 160g tomato, diced and seeds removed
- 20g coriander, chopped (keep some for garnish)
- 20g flatleaf parsley, chopped (keep some for garnish)

Allergens

Contains Gluten, Eggs, Milk, Mustard

Method

1. Boil the eggs for eight minutes in salted water, drain the eggs and run them under cold water for five minutes.
2. In a bowl mix the tomato, onion, parsley, coriander and hot sauce and let it sit to allow the flavours to develop.
3. Shell the eggs and cut in half. Remove the yolk and mash with the Ranch dressing. Pipe the mix back into the space left by the yolk. Warm the tortillas on a dry pan.
4. To serve, place two egg halves on one tortilla, top with salsa, coriander, flat parsley and a drizzle of hot sauce for some extra spice!

